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THE BOOK OF PRICELESS RECIPES

COMPILED BY

**THE MANAGERS OF THE HAHNEMANN HOSPITAL
ASSOCIATION, AND SOLD FOR THE BENE-
FIT OF HAHNEMANN HOSPITAL**

For Sale in the Office at Hahnemann Hospital

**PHILADELPHIA, PA.
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**DEDICATED TO ALL THOSE WHO HAVE
GENEROUSLY AND UNSELFISHLY
HELPED TO FOUND AND
MAINTAIN THE
HAHNEMANN HOSPITAL**

**Maida, brides, and matrons, these recipes
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And French boiled ham (which he will relish),
To delicious cakes, desserts galore—
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Of you who use the "Hahnemann Book."**

PREFACE.

We send forth this book hoping it may meet with much favor and be found a useful help in the routine of daily life.

Most, if not all, the recipes it contains have been gathered from private sources and are the favorites of many households. Some of them have been in use more than a hundred years.

It has been our endeavor to get only well-tried and hitherto unpublished recipes, and we assure our patrons that if our directions are carefully followed success will attend their efforts.

The question, "What shall we eat?" appeals so differently to each one, but we know that our health and comfort depend more upon the answer to that question than to any other one thing in life. Then, why is it not both dignified and wise to give the subject thought and study and take up the daily problem with energy and a high sense of the duty we owe our families in this regard?

Compared with even twenty years ago, our tables are quite different. We have more ceremony now in the service of food, but a far lighter diet is encouraged, and though living is not less costly health is undoubtedly benefited by the use of less meat and a wiser combination of foods.

In the early fifties of the past century, and in one of the old-fashioned but roomy Pine street mansions

of that day, a gentleman said to his wife one winter morning, "We must entertain our friends who arrived from the West last week; can you have them to supper to-night? I will see William and invite them. I want them to have the best the market affords, especially terrapin and waffles—Jane makes such good waffles—and they are all first-class housekeepers, you know." The notice was short and the day not altogether convenient, but the task was undertaken, and at half-past six Mr. and Mrs. C. sat awaiting their guests, everything ready and a delicious and bountiful supper provided. A quarter of an hour passed, when Mrs. C. remarked, "It is strange they are late; can they be detained by the weather?"—for it was snowing and a cold night. Her husband looked up from his evening paper and said, with sudden recollection in his countenance, "Why, Lizzie, I forgot to invite them!" Hastily donning great coat and hat, he went out in the dreary night; taking the omnibus at his door, he soon arrived at his brother-in-law's house and found them all sitting down to supper. With much energy he explained the situation and told of the waiting banquet, hustled them out and in less than an hour had his supper party enjoying the feast spread for them.

Moral—Before you have planned and cooked your dinner do not forget to invite your guests.

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I. HORS D'OEUVRES.

COLD CRAB MEAT FOR SIX PERSONS.

Take the meat of twelve boiled crabs and cut up finely. One cup thick Mayonnaise seasoned with mustard. Mix with the crab meat. Serve on toast or the bottom of artichokes and decorate with tomato jelly. *Mrs. Eva Peterson, New York City.*

FRESH FRUIT SHERBET.

A handful of beautiful cherries with their fresh leaves served on each little plate; two or three plums of contrasting colors, laid on pretty leaves; a bunch of splendid grapes with the grape leaves and little tendrils; half a cantaloupe filled with cracked ice—any of these make a delicious beginning for luncheon, or ceremonious breakfast, or dinner, on a hot day.

Beatrice McGeorge.

FRUIT COCKTAILS.

Two grape fruit, four bananas, four oranges, two dozen white grapes, Maraschino cherries for decoration, as desired; sugar to taste. Cut grape fruit in halves, remove seeds and scoop out pulp. Do the same with the oranges. Peel and slice bananas. Cut white grapes in half lengthwise and remove seeds. Mix well with sugar and stand on ice until very cold. Serve in wine glasses, on little plates.

Beatrice McGeorge.

OYSTER COCKTAILS.

Place six small fresh oysters in each sherry glass. Add the juice of half a lemon, half a teaspoonful of salt, two drops of Tabasco sauce, half a teaspoonful horseradish, one teaspoonful tomato catsup. Mix thoroughly. Place wine glasses on little plates. Serve very cold. This is equally good with clams in hot weather.

This recipe is for one person only. Repeat as desired.
Beatrice McGeorge.

PINEAPPLE POINTS.

Cut thoroughly chilled pineapples into pointed sections, formed by cutting around each little pentagon of the husk toward the centre. Arrange in a circle on little plates, with the points inside. Put a heaping tablespoonful of pulverized sugar in the middle of the dish.
Beatrice McGeorge.

STUFFED LEMONS.

Twelve lemons, one box sardines, one dozen olives, bunch of watercress or nasturtions. Cut the tops off the lemons and scrape out the inside. Also cut off a small slice at the bottom so they will stand upright and fill with the watercress, lemons, sardines and olives mixed with Mayonnaise and chopped very fine. Put on the top of the lemon. Stand on a small plate surrounded with a wreath of watercress or nasturtion and serve.
Mrs. Severin.

A UNIQUE DESSERT.

Cut cantaloupes in half. Fill in with balls of ripe watermelon and cover with finely-chopped ice.

Mrs. M. J. C. Whitaker.

II. SOUPS.

ASPARAGUS SOUP.

One pint of asparagus cut in pieces the size of dice, using the tender part only. Drop the asparagus in two quarts of boiling water slightly salted, to preserve the color of the asparagus. Let it boil about thirty minutes, or until tender. Mix one tablespoonful of flour with two of butter and make smooth in one cup of cream or milk. Stir into the boiling soup first before serving. Season with salt and pepper and serve with small squares of toasted bread.

Mrs. Charles D. Barney.

BAKED BEAN SOUP.

Three cups cold baked beans, three pints water, two slices of onion, two stalks of celery, one and one-half cups of stewed and strained tomatoes. Mash the beans through a coarse sieve or vegetable press into the boiling water, add the tomatoes and onion, salt and pepper to taste. Cook all together for half an hour, then thicken with one tablespoonful each of butter and flour and one-half a tablespoonful of chili sauce. *Mrs. L. M. D. Clark, Washington, D. C.*

BLACK BEAN SOUP.

One pint black beans, two quarts cold water, two teaspoonfuls salt, two saltspoonfuls pepper, pinch of cayenne, one tablespoonful flour, two tablespoonfuls butter, one lemon, two hard boiled eggs.

Mrs. E. H. Rosenquest.

BLACK BEAN SOUP.

Four quarts water, one quart Mexican black beans, three pounds beef or veal. Boil until the beans are quite soft, strain off liquor, mash the beans through a colander into the soup and return to the kettle. Cook half an hour longer. Season, and just before serving add the juice of a lemon, and sherry to taste. Cut three hard boiled eggs and a lemon in slices and serve with the soup.

1875.

Mrs. Henry Bingham.

BLACK BEAN SOUP, No. 1.

One pint black beans, one and one-half pounds beef, one lemon, three stalks of celery or celery seed, one dozen cloves. Soak the beans over night and put on in the morning with the meat, celery and cloves in about two quarts of water and boil three hours. Strain the soup, add the juice of the lemon, sherry to taste, and season with salt and pepper. Serve with slices of hard boiled eggs and lemon.

Mrs. W. W. Harding.

BLACK BEAN SOUP, No. 2.

One pint of beans soaked over night in one quart of cold water, add another quart and boil several hours until beans are quite soft. Boil with it celery tops. Strain and add piece of lemon and yolk of egg.

August, 1899.

Mrs. W. W. Harding.

CLAM BISQUE.

Steam four dozen clams until shells open, remove from shells and chop fine. Strain the liquor, heat and skim. Heat four cups of milk and stir into it, one-half cup butter rubbed with three rounding tablespoonfuls flour. Cook five minutes after it boils. Season with a little cayenne pepper, add the hot clam liquor and the chopped clams and when all reaches the boiling point, but not actually boils, stir in the soup. Some cooks leave the chopped clams in the bisque, and, while it tastes well, it is not as delicate as when strained, which leaves it of a smooth, creamy consistency.

Mrs. J. C. Caffrey.

CLAM BROTH FOR TWELVE PERSONS.

Eighty clams, one quart of the clam liquor, one quart of milk and cream mixed, one tablespoonful of flour, four small spoonfuls of butter, one small onion and parsley. Scald the clams in their liquor. When well scalded skim them carefully and cut the soft part away and return hard part to the liquor, with the onion, parsley and seasoning. Cook half an hour. Heat the milk and cream to boiling point, thicken with

two tablespoonfuls flour and one of butter. Mash soft part of clams through a coarse sieve or vegetable press. At the last moment add the purée of clams to the milk and strain in the hot clam liquor. Serve with one spoonful of whipped cream to each cup or plate.

Mrs. Jay Cooke, Jr.

CLAM SOUP.

Take thirty clams, strain the juice and wash the clams. Then chop the clams up very fine. Put the liquor on and boil, then take the scum off, add the clams and boil three-quarters of an hour, with pot herbs and two onions cut in half all tied in a bag. Take a pint of cream, tablespoonful of flour and one-quarter pound of butter and let come to a boil; put it in the soup and let it all come to a boil. Then serve.

CLAM SOUP.

Twenty-five clams chopped fine, add two quarts and a pint of cold water. Boil one-half an hour, then add one pint of new milk, one onion chopped fine. Boil milk before adding to clams. Thicken with butter and flour rubbed together. Beat three eggs and put in tureen. Pour the soup into it while boiling hot, stirring briskly.

CLAM SOUP.

To fifty clams take two quarts of water, the liquor off the clams, a small lump of butter, a little thyme, some parsley, salt and pepper to taste, two large potatoes cut fine, one onion cut fine. Wash the

clams and cut them fine. Boil potatoes and onion separately until tender, then add one cup of cream. Roll the butter and little flour together. Just before you lift the soup put it in to thicken it. The clams go in last of all, as they are done as soon as they *boil up once*. Have six hard boiled eggs, the whites chopped fine and yolks rubbed smooth, and stir in the soup. Very good. (*"M. Pitman."*)

Mrs. Henry P. Taylor.

CONSOMMÉ.

Two pounds bone of beef, three carrots, two turnips, three onions, season to taste. After the bone is well cooked, take a saucepan, break into it four eggs with two pounds of beef hashed fine. The liquor of bone strain off and let boil one and one-half hours. Strain the soup through flannel until clear. Take care to mix the juice of bone not too warm so the eggs are not stopped to clear the consommé. Two cloves or thyme adds to the flavor. If you get one old fowl that day, put it in and boil with it.

Mrs. M. J. C. Whitaker.

CREAM OF CORN SOUP.

Six ears of boiled corn cut from the cob, two quarts of milk, one tablespoonful of flour, one tablespoonful of butter, yolks of three hard boiled eggs, salt, red pepper and parsley to taste. Heat the milk to boiling point, mix flour, butter and yolks of eggs smooth with a little cold milk. Add to the hot milk. Season. Put in the corn and serve.

1879.

Mrs. John C. Bullitt.

FISH BROTH (ALSO CALLED A LA LUCALLUS).

FROM PROF. PIERRE BLOT'S COOK BOOK.

Slice three middling-sized onions and fry them with one ounce of butter till turning yellow, add three or four pounds of fish (bass, pike, trout, salmon, and the like), any fish having a firm and compact flesh, of one or several kinds; add also two carrots, two onions and one leek, all sliced; four stalks of parsley, one of thyme, one clove of garlic, a bay leaf, one clove, six peppercorns, salt, cover the whole with cold water, set on a good but not brisk fire, boil gently for about two hours. If the water is boiling away add some more, then strain and use.

This broth may be used for *bisque* and fish sauces instead of beef broth.

It may be made rich. For instance: instead of three pounds of fish use six, seven, eight pounds, or more, and seasoning in proportion.

Louis XV was on a visit to the monastery of Saint Denis one day during Lent. After having walked all over the grounds and gardens he was offered a cup of broth by the superior.

Being a little fatigued he took the cup and drank the whole at one draught.

In going back to Versailles one of his suite, who did not like the monk-superior, adroitly alluded to the cup of broth, and managed to persuade the king that the monk had done it on purpose; that is, had made the king partake of meat broth when it was forbidden by the Church.

The next day the monk-superior was sent for and brought before the king. On hearing the object

of the summons he asked the king if the broth had indisposed him. Being answered in the negative he begged to be allowed to prepare the same broth before the king himself, which he did, and from that time till his death the king used to send several pounds of fish during Lent to the monks of Saint Denis.

MOCK TURTLE SOUP.

One calf's head, five ounces flour, five quarts cold water, one tablespoonful mixed spices, two onions, two wine glasses sherry wine, pepper, salt, five ounces butter, one tablespoonful mushroom ketchup, two raw eggs, one sliced lemon. Soak the head one hour. Put it on in five quarts cold water. When it boils skim carefully and allow it to boil till the tongue comes out and bones. Take out the tongue and flesh from cheeks, then turn back the bones, etc., to the soup and let it boil four hours, adding the onions. Strain it, and when cold remove the fat. Cut up the cheek and tongue into square pieces. Cut up very finely the rest of the meat that comes from the head. In a large saucepan melt the five ounces of butter and add the flour. When mixed well add the soup, the mixed spices and the square-cut pieces of meat. Let it cook for ten minutes. To the chopped meat add two raw eggs, mix well, then pepper, salt, a little dry flour until you can form it into balls. Grease a plate, put on the balls and put in hot oven for three minutes to brown. In a tureen put the sliced lemon, wine and ketchup, then the balls. Just before pouring over the soup add to it a few drops of caramel, then pour it over the lemon, wine, etc., and let it stand five minutes before serving. (*"Miss Dod."*)

Mrs. Henry P. Taylor.

MOCK TURTLE SOUP.

Clean a calf's head well, removing the brains. Wash the latter in cold water and lay aside until needed. Let the head and meat boil in enough water to cover until tender. Remove every particle of meat and bone from the soup. Put the meat in a chopping bowl. Add the brains and chop all together quite fine. Brown a small teacupful of flour and mix well with one-quarter pound of butter. Add a little grated nutmeg, one teaspoonful of black pepper, one-half of red pepper, one tablespoonful of ground spices and salt to taste, four hard boiled eggs chopped fine. Return all this to the liquor and let it boil one-half hour. Sliced lemon may be added.

Mrs. J. H. Michener.

OATMEAL SOUP.

To any good lamb or beef broth add half a cupful of oatmeal, either raw or cooked. Cook thoroughly and strain carefully. This is a very old German recipe.

Mrs. Schlenk.

STOCK FOR SOUP, A LA REINE.

One fowl (old), pepper, salt, onion, two quarts cold water, piece of parsley. Put on the fowl in cold water and let it boil. Then put in the onion, pepper, salt and parsley and let it *simmer* slowly one hour. Then remove the white meat from the breast, return the rest to the soup and let it cook two hours longer. Strain it and let it cool.

SOUP A LA REINE.

Remove the fat from the stock, put the stock in a saucepan and let it boil. Put in a bowl three gills of cream, pepper and salt, the chopped white meat of the fowl rubbed through a sieve, mix it well and mix a little of it with the stock. Then return all to the kettle of stock and just let it come to a boil. (*"Miss Dod."*) *Mrs. Henry P. Taylor.*

STOCK FOR CLEAR SOUPS.

Two pounds shin of beef (middle cut), one-half root of celery, small piece of turnip, large piece of carrot, one teaspoonful of white and black pepper (whole), six or eight cloves, small onion (soaked some hours in boiling water), five pints cold water, one-half dessertspoonful salt. Cut the beef in small pieces, put in the saucepan, then pour over the cold water, put it over the hot fire and let it boil *quickly*. The instant it boils skim it carefully, then throw in the salt and skim again. Cut the celery and add with the pepper, cloves, onion, carrot and turnip, then *simmer* slowly for five hours. Strain it and let it cool. Remove the fat, pour the stock into a clean saucepan and let it get warm. Take the whites of two eggs (use shells also if clean), add a little pepper and salt and one-half gill of water, mix well and add to the stock. Whisk it until it boils. Let it boil for a few minutes, then strain through a cloth.

Italian Soup.—Slice turnip and carrot in very thin slices, cut out small rounds, also leeks, put them in boiling water and let boil twenty minutes; drain water off, then pour over hot, clear soup.

Julienne Soup.—Cut the turnip and carrot in thin shreds, put in boiling water and boil five minutes, pour off water and add the hot clear soup.

Macaroni or Vermicelli Soup.—Cook it soft in water, drain and add the soup.

Brown Soup.—Add a few drops of caramel to the clear soup. (*"Miss Dod."*)

Mrs. Henry P. Taylor.

TOMATO BISQUE SOUP.

Two coffee cups of tomatoes and a pint of good white soup stock. Boil these together ten minutes and strain through a puree strainer. Put back over the fire and season with pepper, salt and butter, adding soda, as in the ordinary tomato soup. Put in a quart of boiling milk, and in addition two tablespoonfuls of arrowroot mixed in a little cold water or milk. Stir constantly until soup is thickened.

Mrs. Henry P. Taylor.

III. FISH, OYSTERS AND SHELL FISH.

KATIE DUKE'S CODFISH BALLS.

One quart codfish picked fine, one quart potatoes cut size of walnut. Cover the codfish and potatoes with cold water until potatoes are done; then take off and strain through colander dry, mash with potato masher, add one tablespoonful of butter, yolks of two eggs or tablespoonful of cream. Mould into round balls and drop into hot fat. Lay on brown paper to soak up grease. *Mrs. E. H. Rosenquest.*

CODFISH BALLS.

Take whole salt codfish and wash in cold water, put on the fire in water and scald; do this three times. Pick finely and stir into the same quantity of fresh hot mashed potatoes with a large piece of butter in it. Stir in three well beaten eggs and mould into cakes or balls and fry half covered with lard or in butter on the pan. *Mrs. H. H. Roelofs.*

CODFISH BALLS.

Put codfish to soak about six o'clock P. M.; about eight o'clock drain off the water and pick very fine. Set away until morning. In the morning boil and mash more than twice the same quantity of po-

tatoes, add a large piece of butter and beaten yolks of two eggs; sprinkle in the codfish and beat very light. Form into cakes and fry.

Mrs. Elizabeth Lohman, Gibraltar Island, Ohio.

CRAB CAKES.

Meat of one dozen crabs, one teacupful of bread crumbs, one piece melted butter the size of a walnut, four tablespoonfuls of vinegar, one teaspoonful of mustard, pepper and salt, a little cayenne pepper. Make into cakes and fry. Remove from the pan and make a cream gravy with a little thickening. Serve gravy separately.

DEVILED CLAMS.

Forty medium sized clams, one cup of cream, three tablespoonfuls of butter, two heaping tablespoonfuls of flour, chopped parsley, cayenne and black pepper to taste.

Drain the clams well and beat them, chop very fine, make a sauce of the cream, butter and flour, mix all together, cover well with bread crumbs and put about six or seven small pieces of butter on top of the bread crumbs and bake in the oven.

Mrs. J. H. Michener.

DEVILED CLAMS.

Sixty clams, four tablespoonfuls of butter, four tablespoonfuls of bread crumbs, yolks of six eggs, a little mustard, salt and pepper to taste. Melt butter, stir in bread crumbs, then the clams, perfectly drained and chopped fine; let them boil up once, then add

seasoning and eggs; boil once more, take from fire, cool, dip in egg and bread crumbs and fry.

Mrs. E. Clark.

DEVEILED CLAMS.

One hundred clams, rinsed and dried; chop fine; one-half pound of butter, a small piece of onion, chopped fine and cooked in the butter; clams cooked one-quarter of an hour; one quart of bread crumbs, milk enough to wet it; a little nutmeg and black pepper, yolks of eight eggs, a little parsley thrown in when taken from the fire, the eggs just before taken from the fire. Let cool, then fill into half clam shells, sprinkle with cracker dust or bread crumbs and brown in hot oven.

Mrs. Georgene Waters.

DEVEILED OYSTERS.

Drain fifty oysters, add eight whole allspice, put over the fire to simmer until the edges curl; drain them and let them cool, then chop them fine, season with cayenne pepper and salt. Make a sauce with cream, butter and flour (for this: four ounces of butter, one-half a cup rich cream and flour enough to thicken); put in oysters, and when cold fill the oyster shells, cover with bread crumbs, placing a small piece of butter on each one; put in hot oven to brown.

Mrs. Katharine Spencer.

FRICASSEE OYSTERS.

Fifty fine oysters, one-half pint cream, one-quarter pound butter, two spoonfuls browned flour, yolk of one egg.

Drain the oysters one hour, put in pan; when

lukewarm stir in the cream until boiling, then add the others (after beating the butter, flour and yolk to a cream); serve on toast.

Mrs. J. H. Michener.

HALIBUT A LA CRÈME.

One pound boiled fish, two ounces butter, two ounces flour, one ounce grated cheese or bread crumbs, one-half pint milk, one gill cream. Melt the butter in a saucepan, then add the dry flour; when mixed smooth add the milk, stir it till it boils, then add the cream, a little pepper and salt; let it cook two minutes, break the fish in rough pieces, throw it into the sauce and let it heat through. Turn it out on a flat dish, sprinkle over the cheese or bread crumbs, a little pepper, and brown it in a hot oven quickly.

Mrs. Henry P. Taylor.

LOBSTER A LA NEWBERG.

Split two good sized, fine, freshly boiled lobsters, pick meat from shells and cut into inch long pieces, place them in saucepan on hot range with a tablespoonful of very good, fresh butter; season with one large pinch of salt and same amount of red pepper; cook for five minutes, then add two wine glasses of good madeira or old sherry; boil for three minutes, then set aside. Now beat yolks of three eggs very light, add to them one-half pint of rich sweet cream and a cup of milk. Put the whole in a separate saucepan and heat very hot; stir into it a teaspoonful of cornstarch, which has been dissolved in cold water, and add the mixture to the lobster; stir gently for a

minute longer, turn into hot tureen or chafing dish and have hot plates ready.

Mrs. J. H. Michener.

MOCK TERRAPIN FOR BREAKFAST.

Season and fry brown some calf's liver, cut in small pieces, dredge thick with flour and put them in pan with a large piece of butter, mustard, salt and pepper, two hard boiled eggs chopped fine; stir until it thickens, then add a little water.

Mrs. E. Clark.

OYSTERS.

Two hundred oysters. Take one-quarter pound of butter, brown it in a saucepan, then drain the oysters, put them in the butter with a little parsley chopped fine, little red and black pepper and salt. When the oysters are right hot mix two small tablespoonfuls of flour and a good piece of butter together, stir it in, and when it boils stir in the yolks of six eggs.

From M. J. Caldwell. Used for years in mother's family.

E. F. Grundy.

OYSTERS A LA CHAMBERLAIN.

Drain free from all liquor fifty fat oysters and put them in chafing dish, stir carefully with wooden spoon until oysters begin to curl up, then cut one-quarter pound of butter in small bits and put in the dish. Add one-half cup of cream, one teaspoonful of salt and a dash of cayenne. When oysters are done put out the lamp, add two tablespoonfuls of madeira or sherry. Serve at once.

Miss Evelyn L. Whitaker.

OYSTERS A LA CRÈME.

Twenty-five large oysters. Boil five minutes, drain and chop not too fine; add a little grated nutmeg, one teaspoonful of grated onion, one tablespoonful of chopped parsley.

Dressing.—Three and one-half tablespoons of butter put in a saucepan to melt, two and one-half tablespoons of flour. Mix well together, then add one gill of milk, boil two minutes, stirring all the time.

Add one gill of cream and mix with the oysters and seasoning. Put into a baking dish and cover with bread crumbs and a few small pieces of butter; heat through and brown in the oven.

M. M. Moore.

OYSTERS, PAN ROAST.

Two tablespoonfuls of butter, one pint of oysters, one-half teaspoonful of salt, cayenne to taste. Put the butter, oysters and their liquor into the chafing dish; add seasoning, cover and cook until edges of oysters curl. Serve on buttered toast.

Miss Evelyn Whitaker.

PICKLED OYSTERS.

Heat the oysters in the liquor—not cook them—drain, throw in *cold* water, dry on a cloth; put the liquor on the fire, season with white pepper, allspice, cloves and mace; boil till seasoned, skim thoroughly; when cold pour over the oysters, adding salt, pepper and vinegar, of which they absorb a great deal.

Mrs. J. Thompson Cole.



PIGS IN BLANKETS.

Clean and season large oysters with salt and pepper, wrap each oyster in a slice of thin bacon, pinning it with a wooden toothpick. Cook them in the chafing dish until bacon is crisp. *Miss Evelyn Whitaker.*

SALT CODFISH CAKES.

Two pounds codfish, four pounds potatoes, one egg, small piece of butter and pepper. Soak fish over night; in the morning put on fire to cook in cold water, let it come to boiling point, then draw saucepan to one side and let fish steam, but do not let it boil. When done remove bones and drain; add the hot boiled potatoes and mash all together; season with pepper and salt, add the butter and egg, beaten light. Make into cakes and fry. Fresh fish can be used in same way. *Ogontz Lodge, Pa.*

SPICED OYSTERS.

Two hundred oysters, two dozen cloves, five dozen allspice, mace, cayenne pepper and salt to taste. Strain the liquor through a sieve, put it in a saucepan and add the oysters, spice, pepper, salt and one-half pint vinegar; place them over a slow fire, and as soon as they boil take them off; pour them into a large bowl and set them away to cool; when cold, put them in Mason jars. *Mrs. Henry G. Taylor.*

TERRAPIN A LA BALTIMORE.

Cut off the head of the terrapin and put it immediately with the head into boiling water and cook fifteen or twenty minutes, then take out and pull out the little toe-nails and the black skin as much as will come off easily. Put back in a vessel of clear boiling

water and cook from one-half to three-quarters of an hour, according to size of terrapin. Take out and carefully remove the balance of the black skin; take off the shell, using all but the entrails. Save the juice that comes from the terrapin while preparing it. Shred the meat fine and put in a frying pan with juice and one-quarter pound of butter. When thoroughly hot add the terrapin eggs, if any, or the yolks of five or six hard boiled hen eggs rubbed smooth in the butter. Season highly with pepper, salt and a dash of cayenne. Add rich cream enough to make a gravy. *Do not use any flour.* Lastly, add from one-quarter to one-half pint of sherry wine, according to size of terrapin, and serve at once *very hot*, with whites of hard boiled eggs cut up on top.

Mrs. Robert Gover Allen.

THREE TERRAPIN.

Put into boiling water and boil rapidly for ten or fifteen minutes or until nails come out and back skin rubs off. After this put into fresh boiling water and boil until connecting shell cracks, about fifty minutes. Remove gall and sandbags. Cut up, saving all the juice in terrapins. If not quite tender put in pan with a little butter and stew. Boil six eggs hard and drop in cold water, take yolks and mash fine with two tablespoonfuls of flour. Make smooth with a little terrapin water or cream. Put quarter teaspoonful of mace, one gill or half of cream on fire, add half a pound of butter. Season with salt, pepper and cayenne. When boiling stir in eggs and flour, let boil up once, and when thick add one and a half tumblers of wine. Pour over terrapin and serve.

Mrs. J. B. Moorehead.

IV. MEATS.

BAKED LIVER.

Take a calf's liver, season it with pepper, salt and parsley. Lard it with strips of pork or bacon and baste frequently. This can be elaborated by braising it with small vegetables and meat trimmings cooked under liver. Bake in slow oven for two hours.

Mrs. George Kelly.

BEEF BALLS.

Take one round steak and hash as fine as possible with two slices of fresh bread and salt. Beat up three eggs and stir well with the meat. Put in melted butter, make into a loaf. Put a little water in the bottom of a dish, and bake slowly one hour. Slice cold for supper.

Mrs. E. C. Kieffer.

FOR CURING BEEF TONGUE.

Make a brine which will hold an egg—two and one-half gallons water, one-half gallon salt. Add one cup of sugar and one teaspoonful of saltpetre. Keep the tongue covered with this for two weeks, then pass a cord through the thin end and smoke for a few days until it is slightly brown.

CHICKEN AND OKRA.

To four-pound chicken take one-quarter pound of ham cut in dice, cut chicken up and brown with ham; remove chicken; make gravy with flour, add four tomatoes, three onions cut fine, salt, pepper, little parsley, couple of cloves, small piece of bay leaf; put chicken in and stew slowly two and a half hours. Twenty minutes before chicken is done add one quart of okra cut in small pieces. Serve with a border of boiled rice. (By a Southern cook.)

Mrs. Valentine Morris.

CREAMED CHICKEN.

One pint cooked chicken cut in small pieces, one cupful of cream, one tablespoonful of butter, one tablespoonful of flour, yolks of two eggs, speck of cayenne, one teaspoonful of salt. Melt the butter in the chafing dish, stir in the flour gradually, add cream slowly, then add chicken and seasoning. Let simmer until chicken is thoroughly heated; add the beaten yolks of the eggs. Serve at once.

Miss Evelyn Whitaker.

CROWN ROAST OF LAMB.

Both ribs should be used to make a good circle. They must be sewed together to make a good crown. The backbone has to be cut through and the meat trimmed down from the ribs to the "eye" of meat. This long strip is not removed, but turned down, partially filling the center of the crown. To keep the bones from burning black they have to be wrapped in oil paper or strips of salt pork. The crown has to be tied or skewered to keep the bones equally distant

from one another. When buttered papers are used, then baste the meat with salt pork fat or that from bacon during the hour it will take to cook the meat. Decorate the ends of the ribs with frilled papers, such as many persons make from slashed double papers to catch candle wax. Wind these well down the rib. Fill the center of the crown with browned potatoes and place tender green peas around the crown in dish. Make a mint sauce as usual.

Mrs. Henry P. Taylor.

TO COOK A HAM.

Boil a ham for three hours, remove the skin and trim nicely. Rub into the fat one pound of powdered sugar, or as much as it will take. The ham is then placed in a dripping pan, in which is placed one pint of wine, and put in the oven. Bake very slowly for two hours. Baste frequently.

Old-fashioned way, but, oh! it is good.

Mrs. J. H. Michener.

BOILED HAM, FRENCH STYLE.

Wash the ham thoroughly, then plunge it in your boiler of *boiling hot* water. When it again starts boiling let it cook slowly for two and a half hours. Take from water, trim off the brown skin, place ham in baking pan; have one cup of vinegar and one-half cup brown sugar mixed. Decorate ham with whole cloves, pour over the sugar and vinegar and bake in oven (not too hot) for one-half hour, basting it frequently. When putting ham in water be sure and keep the skin side up. Put on platter, and when cool put in refrigerator to get *cold*.

Mrs. Henry P. Taylor.

BOILING HAM.

A la D. C. Wharton Smith.

Boil until about half done; let it remain in the water five or six hours, or over night; then score it and dash it with *brown sugar*. Put in oven and baste the ham with some wine until cooked.

FATHER ADAM.

Take as much cold roast beef as will fill a baking dish. Add enough gravy saved from the day before or enough butter and water in which to stew beef until quite tender. Have ready enough potatoes, boiled, mashed and seasoned with butter, pepper and salt, and made smooth with a little cream or milk to fill dish to top. Bake until nicely brown.

JAM BOLIE OF HAM AND RICE.

Supper Dish.—Take cold boiled ham and chop very fine. Mix with the same quantity of boiled rice. Boil four eggs hard and chop. Make cream sauce of one cup cream or rich milk thickened with one even tablespoonful of flour rubbed with one tablespoonful of butter.

In a pudding dish put a layer of ham and rice, then a layer of chopped egg, very well moistened with sauce. Repeat alternately until dish is full, ending with white sauce. Cover with bread crumbs and pieces of butter and bake until well browned. Put in plenty of sauce.

STEWED KIDNEY.

Cut kidney up in small pieces, taking out all fat, and let stand over night in covered dish. In the morning pour off blood, put one onion in pan, chopped fine, with lump of butter, and cook until soft; add kidney, cook a few minutes, then add water to make sufficient gravy, three cloves and allspice, small piece of bay leaf; cover and stew twenty minutes; thicken just before taking from fire. Serve with fine chopped parsley on top. (From French chef.)

Mrs. Valentine Morris.

KIDNEY TERRAPIN (No. 1).

Prepare and cleanse six lambs' kidneys as for stewing. Put one tablespoonful of butter in a frying pan; when melted, add one tablespoonful of flour; when perfectly smooth add one-half pint of milk, stir until it boils, then add the kidney, cut in small pieces, one-quarter teaspoonful of salt, pepper, yolk of an egg and one tablespoonful finely chopped parsley. If liked, add sherry to taste.

Mrs. C. D. Barney.

KIDNEY TERRAPIN (No. 2).

Take one beef kidney, wash thoroughly, taking away all strings and fat, cut it in two lengthwise and lay in salt and water for an hour; then boil for three or four hours or until tender; put away in liquor to cool. When needed chop the kidney in small pieces. Mash the yolks of two hard boiled eggs and make smooth with some of the kidney liquor; add this and the whites of the eggs, cut fine, and about one pint of the kidney liquor to the kidney. Season with pep-

per and salt, heat all over the fire and add a good-sized piece of butter, also one cupful of cream, with one tablespoonful of flour smoothly mixed in it. Let all simmer together until creamy, and just before serving add sherry wine.

1880. *Mrs. Benjamin Rowland, Cheltenham.*

MARYLAND FRIED CHICKEN.

Dress and cut young chicken for frying. Make a batter of two eggs and enough flour to make the consistency of cake batter. Salt. Salt and pepper chicken and dip in batter and fry in boiling lard. Serve with cream gravy and parsley.

PENNSYLVANIA SCRAPPLE.

Prepare pig's head, also the liver, as in head cheese. Chop all fine and return the meat to the liquor, which must be kept boiling. Stir in Indian meal till like mush, adding pepper, salt and sweet marjoram. Boil one hour, stirring often. Pour into shallow pans. When cold cut it in slices and fry like mush.

Mrs. M. J. C. Whitaker.

PRESSED CHICKEN.

Boil the chicken in a small quantity of water until tender, with a little salt; when thoroughly done take all the meat from the bones, keeping the light meat separate from the dark. Chop fine and season. Add a very little grated nutmeg. Take the broth, reduced to about one teacupful, add one teaspoonful gelatine, which has been soaked in a little cold water. Have hard boiled egg, cut in thin slices and put in bottom of mold or dish, pour over a little of the broth and

stand on ice until jelly is cold. Then put the chopped chicken in, in layers of light and dark, pour over the broth, put on a small weight and stand away to get cold. When ready to use turn out on dish and cut in slices.

Mrs. Henry P. Taylor.

SAVORY BEEF.

Three pounds of lean, uncooked beef chopped as fine as possible. Add to it six square soda crackers rolled as fine as cracker dust; butter the size of an egg, warmed but not melted; four tablespoonfuls of sweet cream; three eggs, broken over the meat; one whole nutmeg grated; four teaspoonfuls of salt; two and a half teaspoonfuls of black pepper; one tablespoonful of sweet marjoram. Knead it well with your hands and make into two rolls about the size of a beef's tongue, press it very closely into the rolls, put them into a pan, bake one and a half hours and baste with butter and water. Slice and eat cold.

Mrs. H. T. Rogers, Asheville, N. C.

STEAK IN CHAFING DISH.

Make sauce of cupful of chopped celery, three onions, two teaspoonfuls mustard, one teaspoonful Worcestershire sauce, two teaspoonfuls sherry and lump of butter. Cook all ten minutes (scald celery first), add steak cut in small pieces, cook until done.

Mrs. Valentine Morris.

STEWED RABBIT.

Cut up same as chicken, dredge with flour, brown nicely with one-quarter pound of salt pork, remove

rabbit and pork and make a nice brown sauce with flour to half fill skillet. Then replace rabbit, add three onions chopped fine, a bay leaf, salt, pepper, cover closely and stew slowly one and one-half hours. Just before removing rabbit from fire add large cup of claret. Serve with finely chopped parsley and with rice border.

Mrs. Valentine Morris.

STUFFING FOR TURKEY.

Three-fourths of a Vienna loaf crumbed very fine, one-half pound of good sausage meat, one-fourth pound of butter, three eggs well beaten, a small piece of ham grated, one dozen large oysters, drained and chopped in large pieces, one-fourth pound of fresh mushrooms chopped, rind of one lemon, a few walnut meats and a few filberts. Truffles will improve it. Mix all these ingredients together and add a little grated nutmeg, marjoram and thyme. Salt and pepper to taste.

M. M. Moore.

One of Parkinson's recipes, a celebrated caterer years ago.

VEAL AND HAM.

One pound of veal cutlet, one pound of ham. Cut the edge of fat off the slice of ham and put it in iron frying pan with a tablespoonful of lard; cut the veal in little pieces and put in the pan. While it is cooking cut the ham in same way, then add to the veal and let cook for some time slowly. Then add one-fourth pound butter, two tablespoonfuls of flour, well sieved, through the meat, then one quart of milk and let it boil well, add salt and pepper last. For lunch with waffles or griddle cakes.

Katharine F. Spencer.

V. VEGETABLES.

BOILED RICE.

Wash the rice in three different waters (cold). Put a large pot of water on the fire and let it *boil hard*. While it is boiling add the rice so slowly that it does not stop the boiling. Let it *boil hard* for twenty-five minutes. Do not stir it at all. Then put it in a colander and run cold water over it. Set the colander over a pot of boiling water. Cover rice with a plate and let it remain on the fire for at least two hours. When ready to serve put in a covered dish with lump of butter.

Mrs. T. W. Tomkins.

CORN FRITTERS.

Three pints of corn scraped from the cob, and chopped fine, three eggs, one tablespoonful of flour, two teaspoonfuls of yeast powder, salt. Fry in lard. This quantity makes a good many.

Mrs. Edward Kirby.

CORN PUDDING.

One egg, two teaspoonfuls sugar, one teaspoonful salt, one cup milk, butter size of walnut, four good-sized ears of corn.

CORN PUDDING.

Grate twelve ears of corn, put in a baking dish. Add to it one cup of milk, one teaspoonful of salt, one tablespoonful of sugar (unless the corn is very sweet), one good tablespoonful of butter, cut in small pieces and mixed through the pudding. Bake in a hot oven about three-quarters of an hour.

ONIONS.

To prepare onions for flavoring, slicing or frying peel them and place them in a bowl of hot water for an hour or more, until the water gets cold.

Mrs. Henry P. Taylor.

RICE CROQUETTES.

Half a pound of rice, one pint of cold water, one pint of milk, two tablespoonfuls of butter, two of sugar, one teaspoonful of salt, a little nutmeg, grated rind of one lemon. Mix all together and boil in a farina kettle two hours. Beat eggs in a bowl, remove rice from the fire and stir in the beaten eggs. When cold mold sufficient for twelve croquettes.

August, 1899.

Miss F. Harding.

RICE MILK.

Two tablespoonfuls rice picked over, washed and soaked in lukewarm water one hour. Put on range

with one tea cup cold water until it swells, then add one pint milk and boil until rice is tender. Beat one egg, one and one-half tablespoonfuls sugar and one-half teaspoonfuls salt. *Mrs. T. W. Tomkins.*

STUFFED EGG PLANT.

Remove the top of the egg plant, scoop out the center, fill it with a mince made of chopped meat, bread crumbs, a beaten egg, herbs and the requisite seasoning of salt and pepper. It is then baked in a moderately hot oven for about half an hour. Those who are fond of egg plant will find this indeed delicious. *Mrs. James P. E. Scott.*

VI. EGGS, BREAKFAST AND LUNCHEON DISHES.

BAKED CHEESE OMELET.

Two eggs, two cupfuls of milk, one small cupful grated cheese, one small cupful of fine bread crumbs, salt and cayenne pepper to taste, one tablespoonful of melted butter, soak the crumbs in the milk, in which you must dissolve a tiny pinch of soda; beat the eggs light and add the bread and milk, stir in the butter, the seasoning, and, last of all, the cheese. Bake in a well-greased pudding dish half an hour and serve at once, before it falls.

Mrs. J. H. Michener.

CHEESE PASTRY.

Two ounces grated cheese, two ounces flour, two ounces butter, yolk of one egg, few drops of lemon juice, pepper, very little salt, cayenne. Put on the pie board the flour, cheese and butter, and mix well together. Make a hole in the center and add the pepper, salt, egg and lemon juice and knead well together. Roll it out very thin, cut out in small cakes, or with a jagging knife like straws; bake on a floured tin, in a hot oven for four minutes. (*"Miss Dod."*)

Mrs. Henry P. Taylor.

CHEESE SANDWICHES.

Three-quarters of a cup of grated cheese, half a pint of milk, one egg beaten stiff and stirred into the milk, butter size of an egg, one teaspoonful of corn-starch. Put all in a sauce pan and heat until thick, stirring all the time; cut bread in neat round slices, butter one side, spread the other with cheese mixture and brown on both sides in butter in a pan. Should be served hot.

Sandusky, 1904.

CURRIED RICE AND EGGS.

Boil as many eggs as you wish, hard. Cook some rice. Heat one cup milk and thicken with a little flour, season with salt and a very small piece of butter. Take a small teaspoonful (more if you like) of curry powder and make it smooth in a tablespoonful of milk, and stir into the hot milk. Cut eggs in halves and put into the hot milk for a moment or two, then lift them out carefully on to the platter on which they are served. Put the rice around the platter and pour the curry sauce over the eggs. *Mrs. T. W. Tomkins.*

EGGS AU PLAT.

For each egg take two tablespoonfuls bread crumbs, one ounce butter, pepper and salt. Put on flat (agate) dish, a layer of bread crumbs, add pepper and salt and half the butter, then drop on the eggs, sprinkle over the rest of the crumbs, pepper and salt and the the butter, bake in a quick oven for five minutes. (*"Miss Dod."*) *Mrs. Henry P. Taylor.*

OMELETTE.

Four eggs two tablespoonfuls of flour, one pint of milk, salt to taste. *Mrs. Robert Gover Allen.*

SPANISH OMELET.

Six eggs, beat yolks and whites separately until very light. Add four tablespoonfuls of water or milk to yolks. season with salt and pepper. Put piece of butter into a hot frying-pan; when melted, pour in the eggs. When done pour on them the following sauce, fold lightly together and serve:

SAUCE FOR OMELET.

One quart fresh or canned tomatoes stewed until very dry, one onion sliced thinly, one-half can mushrooms, chopped finely, one green pepper sliced. Season with pepper and salt, add chopped olives, if liked. This omelet is very good for breakfast, garnished with bacon. This sauce can be made the day before and used when needed.

Mrs. Henry D. Cooke, New York.

WELSH RAREBIT. (Golden Buck.)

One egg, one pound mild cheese, one-half cupful milk, one lump butter size of a walnut, one-half teaspoonful mustard, one-half teaspoonful ginger. Other flavoring to taste. Melt butter in chafing-dish. Throw in half the cheese, broken into small fragments; when it is melted, pour in the rest. Break

the egg into this, and add the milk, stirring constantly. Season, and serve immediately on squares of hot toast, or toasted butter-thins.

Mrs. Wilfred Schoff, Cynwyd, Penn.

WELSH RAREBIT (ENGLISH).

Grate some Gloucester or Gruyère cheese and pepper it with cayenne pepper. Fry some slices of bread with a little butter, but on one side only, until perfectly yellow, then spread a thick coat of grated cheese on the fried side of the bread, place the slices in a baking-pan, put them in a pretty warm oven, take off when it begins to melt and serve warm. Then you have as good a welsh rarebit as can be made here.

Mrs. Henry P. Taylor.

VII. ENTREES.

CHICKEN CROQUETTES.

Boil the chicken till tender, bone and chop very fine. Take one tablespoonful of butter and two of flour, rub together as for drawn butter and add sufficient of the water in which the chicken was boiled to make a *very* thick drawn butter. To this add seasoning, parsley, salt, pepper and nutmeg to taste, one-half teacup of good cream, and the chopped chicken. Mix well, set in a cool place to harden, then shape. Dip in egg and cracker dust and fry in *boiling* lard or drippings.

Miss E. Harrison,

Formerly owner of Baltimore Inn, Cape May.

CHICKEN CROQUETTES.

Boil one pair chickens till tender. Take the meat off the bones and mince very fine, rejecting the fat and gristle. Season with red and black pepper, salt, nutmeg, parsley and a little minced onion. Beat together one-quarter pound butter and two tablespoonfuls flour. Have one pint cream or rich milk heated almost to boiling. Stir into this the butter and flour, allowing it to boil. Take it off the fire, add the chicken mixing it well. When cold form into croquettes. Dip first into seasoned bread crumbs, then beaten eggs, again into the crumbs. Fry a light brown.

These are fine.

Mrs. W. H. Tomlinson.

CHICKEN CROQUETTES.

Boil two chickens saving the stock and boil down to about three pints. Cut the chicken when cold quite fine but do not chop it. Chop a very small onion and a few sprays of parsley together. Put in a saucepan half a cup of butter, when melted put in the parsley and onion and a cup of flour. Stir it until it is well cooked, then add two cups of stock and one of cream. Stir until smooth, then add pepper, salt, a small nutmeg or half of a large one, the juice and grated rind of a lemon. When it is well stirred put in the chicken. When cold mold into cone shapes and put out to become thoroughly cold before frying. Roll in cracker dust or bread crumbs and fry in boiling fat.

Miss H. E. Thomas, Chicago.

Sent by Mrs. Charles M. Thomas, Devon, Pa.

AUGUSTINE'S CHICKEN CROQUETTE.

Put into a sauce pan half a pint of cream, one large tablespoonful of butter, half a grated nutmeg, salt, red pepper, parsley, and a very little onion chopped fine. Heat it and when boiling hot stir in two tablespoonfuls of flour made smooth in milk. Let it thicken. Then pour it over one pint of minced chicken, turkey or veal. When perfectly cold, mold, dip in egg, then in bread crumbs. Have lard boiling hot and deep enough to cover them and fry a light brown.

March, 1880.

Mrs. T. S. Shoemaker.

CHICKEN CROQUETTES.

Take the meat of one chicken and one pair of sweetbreads parboiled, chop very fine. To every pint

of chopped meat allow half a pint of cream or milk, one large tablespoonful of butter and two of flour. Rub butter and flour together until smooth. Stir all in the boiling milk or cream. Let it boil until thick and add twelve drops of onion juice, one teaspoonful of salt, a very little nutmeg, and a very little cayenne pepper; a tablespoonful of chopped parsley. Mix the meat in the paste and stir very hard. Turn it out and let cool. Mold into shape and roll in egg and bread crumbs and fry in boiling lard.

September, 1884.

Elufa.

CHICKEN TERRAPIN.

One large boiled chicken. When cold cut into small pieces; then take half a pint of cream; rub a piece of butter size of an egg into a tablespoonful of flour. Mix with the cream. Let all come to a boil; then put in the chicken, season with cayenne pepper and salt and add three hard boiled eggs cut fine. The liver and gizzard should be cut fine and have no gristle left on. A sherry wine glass four times full of sherry is enough for one chicken. Any extra livers or gizzards or hard boiled eggs add to the richness. A little nutmeg improves the flavor.

CHICKEN TERRAPIN.

Boil a four-pound chicken, remove the skin and cut meat in pieces as for chicken salad. Take one pint of cream and put on fire in farina boiler, quarter of a pound of butter and four heaping tablespoonfuls of flour; cream together. Stir chicken in the cream and add flour and butter. Season highly with red pepper and black pepper and salt.

DEVILED TOMATOES.

Fine firm tomatoes, about one quart, three hard boiled eggs, the yolks only, three tablespoonfuls melted butter, three tablespoonfuls vinegar, two raw eggs, whipped lightly, one teaspoonful powdered sugar, one tablespoonful made mustard, one saltspoonful salt, a good pinch of cayenne pepper. Pound the boiled yolks, rub in the butter and seasoning. Beat light, add the vinegar and heat almost to a boil. Stir in the beaten egg until the mixture begins to thicken. Set the bowl in hot water while you cut the tomatoes in slices nearly half an inch thick. Broil over a clear fire upon a wire oyster broiler. Lay on a hot chafing dish and pour the hot sauce over them. (*"Marion Harland."*)

Mrs. Henry P. Taylor.

SWEETBREADS, FRENCH STYLE.

Take three large sweetbreads, put them in hot water and let them boil ten minutes. When cool skin them and do not break them. Season with salt and pepper, dredge a little flour. Fry slowly in butter and brown on both sides. When done place them on a dish. Remove all the brown particles from the pan. Pour in while off the fire one cup of boiling water or cream. Dredge in one dessertspoonful of flour. Season with pepper and salt. Let it boil slowly for a moment and adding the sweet breads. Serve in a heated covered dish.

These are very delicious.

Mrs. W. H. Tomlinson.

SWEETBREADS.

One pair sweetbreads, pepper, salt, cayenne pepper, grated nutmeg, one egg, two tablespoonfuls cream, one teacup cold water. Put the sweetbreads in plenty of cold water, and when it comes to boil, let it boil for five minutes. Take them out and throw them into a bowl of cold water. Wash well and take off any discolored parts. Cut them in slices. Melt in a sauecpan two ounces butter, and add one-half ounce flour, and mix smooth, then add the cup of cold water. When it boils add the pepper, salt, cayenne and nutmeg, then put in the sweetbreads and let it cook *slowly* for three-quarters of an hour. Beat well the egg and cream and carefully add to the fricassee. Stir over the fire for a few minutes, then serve on a hot dish. (*"Miss Dod."*) *Mrs. Henry P. Taylor.*

VEAL LOAF WITH TOMATO SAUCE.

Put two pounds of veal from the fillet, together with five cents' worth of fat salt pork, through the meat cutter twice. Season with one teaspoonful of salt, half teaspoonful of white pepper, one teaspoonful of sweet herbs and the juice of a lemon. Add five rolled soda crackers, two well beaten eggs, leaving two tablespoonfuls of the egg to brush the loaf with when formed; two tablespoonfuls of butter and three tablespoonfuls of rich milk. Mix thoroughly, shape into a loaf to fit baking pan, brush with the egg saved, roll in the cracker crumbs and place in the pan with a quarter of a cup of hot water and a teaspoonful of butter in the bottom to make the liquid for first basting. Baste

often. Bake in a moderate oven for two hours. Slice enough for the day's dinner, place on a hot platter, pour over it tomato sauce made by simmering together ten minutes one pint of stewed tomatoes, one small onion, a sprig of parsley and one bay leaf. Melt a tablespoonful of butter and mix with it a tablespoonful of flour. Press the tomato through a sieve, add the butter and flour. Let the mixture boil up once and season with pepper and salt.

VIII. SALADS.

APPLE SALAD.

Six large red apples, three stalks celery, one cup chopped nuts (English walnuts preferred), one cup mayonnaise dressing, two heads lettuce. Slice top off each apple, scoop out inside, being careful not to break skin. Chop apple, celery and nuts very fine in chopping bowl. Mix well with mayonnaise. Fill apple shells with this mixture and replace tops. Through the stem holes stick leafy stalks of celery. Serve on lettuce leaves. *B. McGeorge.*

CHERRY SALAD.

Two leaves of lettuce, small portion of mayonnaise dressing, large cherries pitted and filled with hazel nuts. *Mrs. M. J. C. Whitaker.*

CHICKEN SALAD.

One chicken, three bunches celery. Dressing—three eggs beaten separately, one tablespoonful of mixed mustard, one teaspoonful of salt, little pepper, one tablespoonful butter, three tablespoonfuls cream, six tablespoonfuls vinegar. Set in pan of boiling water and let cook like custard, but not boil. When cold pour over chicken and celery.

CUCUMBER SALAD.

Two large cucumbers, one cup mayonnaise, six slices toast, one green pepper, two heads lettuce, nasturtion flowers. Cut each cucumber lengthwise into three pieces. Peel carefully from light-colored blossom end. Scoop out pulp, being careful not to break rind. Chop up green peppers and mix with chopped cucumbers and mayonnaise. Now fill each cucumber-boat with this mixture. Cut sail-shaped slices of toast and stick them upright into the forward ends of the cucumbers. Place each little boat on a few waves of lettuce leaves and adorn with nasturtions.

It is pretty to place tiny flags at the mast-heads. This is a delightful salad for a little girls' luncheon.

Miss Louise Schoff, 3418 Baring Street.

DEVEILED EGG SALAD.

A very quick and easy way to make this follows: Boil the eggs hard, turning them constantly to prevent the yolk from getting too close to the shell at any point. Plunge them into cold water as soon as they are hard to prevent discoloration and to aid in removing shell. Now peel carefully, cut in halves lengthwise, remove yolks and place them in bowl. If properly cooked they should crumble almost to powder when mashed with a fork. Add to six eggs three and one-half tablespoonfuls of olive oil, two tablespoonfuls of vinegar or juice of one lemon, two heaping teaspoonfuls salt, one-half teaspoonful mustard, two drops Tabasco sauce or one-half teaspoonful paprika. Replace this mixture in the whites and serve on little nests of lettuce and watercress.

B. McGeorge.

ENDIVE SALAD.

Soak four heads of endives in cold water for an hour or two, drain. Use only the hard centers. Cut them fine and mix with two green peppers, two tomatoes, three heads of celery, all chopped together and mixed with French dressing. Serve in a bowl which has been first rubbed with an onion.

Mrs. Wm. Nice, Jr.

LOBSTER SALAD.

Recipe Fifty Years Old.

Three-fourths bottle of sweet oil, eight hard boiled eggs, three yolks of eggs, raw, one tablespoonful of mustard, vinegar, red pepper and salt. One tablespoonful of mustard, mix it with a tablespoonful of water, stir it to a paste, the yolk of one egg added to that. Stir thoroughly, add the sweet oil slowly, stir quickly. Take another vessel, mash the yolks of eight hard boiled eggs very fine, then add the yolks of two raw eggs, add a little vinegar, red pepper and salt. Mix the dressing together—enough dressing for two lobsters. *From Caterer M. J. Caldwell.*

PIMENTO SALAD.

One can pimento (Spanish sweet red pepper), two ten-cent cream cheeses, one cup mayonnaise dressing, two heads lettuce. Cut up pimento very fine, mix with cheese and stand away on ice. Just before serving add mayonnaise dressing. Serve in nests of lettuce leaves. Sliced fresh green peppers or fresh tomatoes are delicious mixed with this.

*Miss Elizabeth Swoyer,
3618 Spring Garden St.*

POTATO SALAD.

Pare and dice about eight cold boiled potatoes. On each layer of potatoes as you slice them in the dish sprinkle salt and black pepper, sweet oil; some melted butter and vinegar should be poured over each layer of potatoes, also half of an onion chopped very finely. Should there be any objection to so much onion it can be merely rubbed over the dish before putting in the potatoes. Lettuce may also be used to garnish the salad and eaten with it.

Mrs. A. R. Thomas, Philadelphia.

POTATO AND BEET SALAD.

Mash potatoes and season nicely. Cook two or three beets. Cut one and let it stand a while in vinegar, then take a tablespoonful of that vinegar and a tablespoonful of salad oil and a dash of cayenne and mix with the potatoes with a spoonful of cream. Also chop one small beet and stir in the potatoes. Pile the potatoes high in the dish and garnish with sliced beets.

Mrs. T. W. Tomkins.

POTATO SALAD.

One cup mayonnaise, three cups cold boiled potatoes, parsley, onion to taste, two heads lettuce. Cut up potatoes into small round balls. Chop onion very fine and mix with potatoes and mayonnaise, to which has been added a little chopped parsley. Serve very cold on lettuce.

Miss Swoyer, 3618 Spring Garden Street.

RED CABBAGE.

Put about twelve pints of water on to boil, add two chopped onions. When boiling put in a large head of cabbage sliced fine, boil three-quarters of an hour, stirring occasionally to keep from burning. When done add four tablespoonfuls vinegar, pepper, salt, one teaspoonful vinegar and thicken with a quarter-teaspoonful flour, and finally add wineglass of claret. Cook few minutes until claret is absorbed. Served best with spare ribs. (From German cook book.)

Mrs. Valentine Morris.

SALAD DRESSING.

Put in a pint bowl two eggs *slightly* beaten, a lump of butter size of a large egg, a little cayenne pepper, a teaspoonful of sugar. Mix one teaspoonful of mustard with a little water and add. Mix two teaspoonfuls of flour with cold water until smooth and add. Then add a large teacupful of vinegar. Stand the bowl with contents over a tea kettle of boiling water to cook slowly. Stir constantly until it is as thick as *good* cream. Take off from fire and stir a few minutes, then stand away to get cold. To use for tomato, potato or any salad or for potted ham.

Mrs. Henry P. Taylor.

SALAD DRESSING WITHOUT OIL.

One cup sour cream, one tablespoonful vinegar, one teaspoonful mustard (or more to taste), yolks of two eggs, one teaspoonful salt, butter size of a walnut. Pour sour cream into pan, add salt and butter and well-beaten yolks of eggs. Stir over good fire constantly while it boils for fifteen or twenty minutes. Take off fire, pour in china bowl to cool; add vinegar

and mustard that have previously been stirred together until mustard is all smoothed. Mix well through. Serve when cold.

This is an old Quaker recipe, taught me by my Grandmother Comfort.

Elizabeth Comfort Gerhart.

SHADDOCK SALAD.

For Eight People.

Two largest size shaddocks. Pare like an apple. Cut in small chunks and sprinkle four large tablespoonfuls of pulverized sugar over and put in refrigerator one hour to cool. Dressing—Four tablespoonfuls of Tarragon vinegar and eight tablespoonfuls of olive oil. Salt and pepper to taste. Just before serving put on each plate several leaves of crisp lettuce nicely cleaned and dried and divide the grape fruit over, then the dressing and serve at once.

M. M. Moore.

WALNUT SALAD.

Take one-half pint of English walnut meat and boil twelve minutes with one blade of mace, one bay leaf and a saltspoonful of salt in water just enough to cover them. Drain the nuts, remove the skins and mix with four large boiled white potatoes, sliced while hot. Mix four tablespoonfuls of olive oil with one teaspoonful of black pepper and one-half teaspoonful of salt. Add to this, drop by drop, stirring all the time, one tablespoonful of Tarragon vinegar and one-half teaspoonful of pure onion juice. Put the dressing over the potatoes and nuts and when very cold garnish with watercress or parsley.

M. M. Moore.

IX. SAUCES.

ELEGANT PUDDING SAUCE.

Four large tablespoonfuls of white sugar, two large tablespoonfuls of butter, one tablespoonful of flour. Stir to a cream. Beat the white of one egg to a stiff froth and add it. Pour into the dish a gill of boiling water, stirring very fast. Flavor with wine or brandy to taste. If you prefer other flavoring than the wine or brandy use lemon juice, which makes it, I think, equally as good. *Mrs. Edward Kirby.*

FINE HERBS SAUCE.

Chop separately one large gravy spoonful of prepared white mushrooms, three shalots, and a handful of parsley. Place these in a stewing pan with one ounce of fresh butter, a pinch of mignonette, pepper, a little grated nutmeg, and salt; put the whole on the fire for five minutes boil it quickly. Finish with a little lemon juice. Pour it into a bain-marie or boat for use. *Mrs. M. J. C. Whitaker.*

"MOTHER'S" HORSE-RADISH CUSTARD.

Three tablespoonfuls grated horse-radish one pint milk, two eggs, little salt, butter size of walnut, bread crumbs to thicken (not too thick). Put the bread

crumbs and horse-radish, in the milk, in a pan and boil slowly until smooth, like pap. Add the butter, and just as you take it off from fire have the eggs beaten lightly and add, stirring quickly so as not to curdle. Add the salt, and *small* teaspoonful sugar. Excellent with roast beef.

Mrs. Henry P. Taylor.

LEMON BUTTER.

Six eggs, one pound granulated sugar, one-eighth pound butter, juice and grated rind of two large lemons. Put in agate, cook slowly and stir well from the bottom until thick. Excellent.

Mrs. Henry P. Taylor.

LEMON BUTTER.

The rind and juice of one lemon, two cupfuls of sugar, a piece of butter the size of an egg, three eggs. Boil until forming a thin custard. *M. B. Packer.*

LEMON SAUCE.

One tablespoonful corn starch, one tablespoonful butter, one-half cupful of sugar, one egg, one pint boiling water. Put the corn starch, egg, butter and sugar into a bowl and beat them well; now pour over this the boiling water and stir over the fire until thick. Take from fire and add the juice and rind of one lemon.

Mrs. Henry P. Taylor.

MINT SAUCE JELLY.

Soak one-quarter box gelatine, or a little less, in one-half cupful cold water. Boil one cupful sugar and

one-half cupful white wine vinegar until sugar is dissolved and add to it, when hot, one bunch mint, bruised or chopped; strain this on the soaked gelatine, salt to taste. When it begins to thicken, stir in one tablespoonful of chopped mint (fine), then pour in mold.

This recipe is from Mrs. Harriet Lane Johnston's cook, of Baltimore, Md.

RASPBERRY SAUCE.

(For Boiled Puddings).

Beat two eggs until smooth; add a teaspoonful of flour, then half a pint of raspberry juice; sweeten the mixture to taste, pour into a sauce pan and set over the fire, stirring constantly until it begins to thicken.

Another sauce for cold puddings is made by whipping half a pint of raspberry juice with the same quantity of sweet, rich cream, pouring over the pudding. Serve at once.

SAUCE REMOULADE.

Two grated onions, yolks of three hard boiled eggs, four tablespoonfuls of mustard, two tablespoonfuls sugar, vinegar to soften, white pepper, salt; stir all together, strain through sieve, add capers and chopped chives. Very good with cold meats.

Mrs. Valentine Morris.

STRAWBERRY SAUCE FOR BREAD PUDDING.

One cupful strawberries, one-half cupful sugar, one lump butter size of small egg. The bread pudding should be made as usual, but with very little sugar,

otherwise the sauce will make it too sweet. Cream this butter in a bowl, add the sugar and beat thoroughly. Mash the ripe strawberries and add them to the creamed butter and sugar. Stand on ice until very cold, and serve with either hot or cold pudding. This is an ancient Dutch recipe which is particularly useful where some members of a family like made desserts and some prefer fresh fruit. *B. McGeorge.*

UNION SAUCE FOR COOKING BIRDS.

North Carolina Recipe.

To one dozen birds take one pound of butter, melt in covered sauce pan over a slow fire, add to this a small glass of good vinegar and two pods of red pepper broken. Put in the birds and cook gently, allowing them to simmer until they are well done and tender. Then take out the birds and place in a covered dish by the fire, keeping them hot. Add to the gravy one quart of good, rich milk and cook ten minutes. Thicken to your taste with browned flour. Put back the birds and let them cook from five to ten minutes. Serve hot. *Mrs. J. Thompson Cole.*

VANILLA SAUCE.

One pint milk, yolks of four eggs, two table-spoonfuls sugar, one teaspoonful vanilla. Put the milk on to boil, beat the yolks and sugar together until light, then add them to the boiling milk. Stir over the fire for two minutes, take off and add the vanilla. Put away to cool. *Mrs. Henry P. Taylor.*

X. BREADS.

BAKER'S YEAST.

Eight large potatoes pared, one large handful of hops and one quart cold water. Tie the hops in fine muslin, then put all on to boil till the water is reduced to one pint. Mash the potatoes fine, and add one teacupful of brown sugar, two tablespoonfuls of salt, and the hop water. Mix all well together and when lukewarm add one teacupful baker's yeast.

"My mother's recipe."

Mrs. Henry P. Taylor.

VIRGINIA SOUR MILK BATTER BREAD.

Scald one-half pint corn meal, when cool beat it into one-half pint clabber with one tablespoonful of melted butter, one tablespoonful of flour, one tablespoonful of salt; beat well, then add another one-half pint of clabber. Beat well. Dissolve one-half tablespoonful of soda in one-half cupful of clabber and beat that into the mixture and beat the whole *well*. Put in a well-buttered pudding dish and bake one-half hour in quick oven. (*Rev. J. E. Ewell.*)

Mrs. H. P. Taylor.

BATTER BREAD.

One quart of meal, six eggs, sweet milk, butter or lard. Salt. Stir the well beaten eggs into the sifted meal and add a good tablespoonful of butter or butter and lard mixed, and enough fresh sweet milk to make a soft batter. Beat till smooth and pour into bowl, muffin pans or square pans and send to the table very hot. The sweet milk can be mixed with butter-milk, and add a little soda, say a little over half a teaspoonful. It can be made with fewer eggs.

Miss Isietta C. Hubbard, Arrington, Virginia.

April, 1906.

BATTER BREAD.

Scald one pint of meal, add one pint of milk (or more if necessary) to make a very thin batter, one tablespoonful of lard, two eggs beaten separately, salt, three teaspoonfuls of baking powder, pour into a buttered earthen baking dish and bake one hour in a moderate oven.

Mrs. Robert Gover Allen.

BRAN BISCUIT.

One and one-half cupfuls of bran, one cupful of white flour, one and one-half cupfuls of milk, two teaspoonfuls of baking powder, one-quarter of a teaspoonful of salt, one egg, one tablespoonful of melted butter. Mix all together and do not beat the egg, stir it into the mixture.

Mrs Graham, Pittsburg.

FARMERS' BROWN BREAD.

. One pint of sour milk, one pint of graham flour, one pint of Indian meal, half a cup each of dark molasses and brown sugar, two teaspoonfuls of soda dissolved in warm water. Steam three hours and put in oven to brown.

Deer's Head Inn, June 4, 1902.

REAL NEW ENGLAND BOSTON BROWN BREAD.

Two cupfuls graham flour (sifted), one cupful corn meal (sifted), one cupful molasses, two cupfuls warm water or milk, one teaspoonful soda, one-half teaspoonful salt. Steam *three* hours or more.

Given me by a very dear friend from North Conway, N. H.

Josephine E. Buckman.

BREAD CAKE.

Two cups of light dough, one and a half cups of sugar, one cup of shortening, half butter; half cup of milk, two eggs, one teaspoonful of soda dissolved in milk, one cup stoned and chopped raisins, spiced to taste. Mix with the hands until smooth all parts except milk and raisins, which should then be added. If too thin stir in a little flour.

BREAD CRUMBS.

Put slices of stale bread in a slow oven till they are perfectly dried up. Break them in pieces and re-

duce them to a coarse powder with a rolling pin, sift them and they are ready for use. The above crumbs are rather brown.

White crumbs. Cut in rather large dice the soft part of stale bread; put the pieces in a new and coarse towel, rub between the hands so as to reduce the pieces of bread to crumbs. Pass through a colander or through a sieve, according to need, coarse or fine, and use.

Mrs. Henry P. Taylor.

BROWN BREAD.

One pint white flour, one pint graham flour, one pint dark, thick molasses, one teaspoonful salt, one-half yeast cake. Set the pint of graham flour with the yeast cake and salt over night. Next morning add white flour and molasses, stirring, not kneading. Dough should not be as stiff as white bread. Bake one hour.

QUICK BISCUIT.

Three cupfuls flour, two heaping teaspoonfuls baking powder, piece of butter, size of walnut, rubbed into flour, one tablespoonful sugar, salt. Mix with one cupful milk and one tablespoonful more. Stir with spoon, take dough on board and roll quickly without molding. Cut and bake in a quick oven for twenty minutes. The art is in stirring very lightly.

BUCKWHEAT CAKES.

One quart of warm water, one quart of buckwheat flour. Make a batter of this; stir in one-third

of a cup of soft yeast or small half cup of hard yeast soaked. Let this stand over night; add one teaspoonful of soda, one teaspoonful of salt and half a pint of boiling water in the morning. Beat thoroughly and bake immediately.

January 23, 1894.

Aunt Martha.

LUCY'S BUCKWHEAT CAKES.

One quart of buckwheat flour, three pints of lukewarm water, three-quarters of a cup of good yeast, about one tablespoonful of salt. Set in cool place to rise.

March 17, 1881.

Mrs. Jay Cooke, Jr.

MRS. JAY COOKE, JR'S, BUCKWHEATS.

One quart of buckwheat meal, warm water to make a rather thin batter, mix smoothly and beat well, add a quarter of a yeast cake dissolved in a cup of warm water, beat hard for ten minutes, set to rise over night; in the morning add a teaspoonful of salt, a tablespoonful of New Orleans molasses, and, last of all, a quarter of a teaspoonful of soda dissolved in warm water and bake at once.

December, 1903.

PRIZE BUCKWHEAT CAKES.

Two tablespoonfuls flour, four tablespoonfuls buckwheat (heaping), one teaspoonful salt, one-half pint milk and water to make temperature of new milk.

Mix batter thoroughly together and set to rise in a warm place. To a pint of batter add one-half an yeast cake. In morning add two tablespoonfuls of molasses and one-half teaspoonful soda. Mixed in milk or water. *Mrs. E. H. Rosenquest.*

CINNAMON BUNS.

One quart of bread dough (sponge), two cups of white sugar, two eggs, one cup of lard and butter. After setting to rise, roll out about an inch thick and bake. While hot mix butter, cinnamon and sugar together and spread over thin. Sprinkle sugar over thick, and set in oven to dry a few minutes.

1874.

Mrs. E. C. Kieffer.

CINNAMON BUN.

One cupful bread dough when first batter is light, part of an egg or one small one, one egg of butter, little sugar. Beat light and as stiff as you can with a spoon, let rise; roll out but don't knead, spread with plenty of butter, cinnamon and sugar, roll and let rise, then bake. *S. B. P. (Received from B. T. W.)*

OGONTZ SCHOOL CINNAMON BUNS.

Three-quarters of a pound of sugar, half a pound of butter, five eggs, half an ounce of salt, one quart of water, one ounce of yeast, flour to make dough of medium stiffness, let it stand over night, roll to quarter of an inch, spread thickly with melted butter, granulated sugar, currants and cinnamon. Roll up

like jelly roll, cut one and a half inches thick, stand on end and place in well greased pans. Let rise until light. Glaze over after baking with sugar and water.

March, 1901.

Miss Gates.

CORN BREAD.

One pint of sour milk, two cups of meal, one cup of flour, one egg, two tablespoonfuls of sugar or molasses, one teaspoonful of salt, one teaspoonful of saleratus. Mix thoroughly and bake twenty-five minutes in two shallow pans.

July, 1875.

Mrs. Nettleton.

CORN BREAD.

Two cups of flour, one cup of corn meal, one and a half cups of milk, two eggs, half a cup of sugar, six tablespoonfuls of melted butter, two teaspoonfuls of baking powder, pinch of salt. Bake in two square tins.

March 1876. *M. Hubbard, Sandusky, Ohio.*

CORN BREAD.

Three eggs beaten light, one quart of milk, enough corn meal to make batter the consistency of gingerbread batter, two cups of white flour, teaspoonful of salt, three heaping teaspoonfuls of baking powder, two large tablespoonfuls of melted butter.

1900.

Sarah Lowry.

CORN BREAD.

Take one tablespoonful of butter, one teaspoonful of sugar, stir together ; yolks of three eggs, one cup of milk, one cup of cornmeal, two cups of flour, good pinch of salt. Last of all, whites of eggs beaten to a stiff froth and four even teaspoonfuls of baking powder. Bake thirty minutes. Mix in order given above.

1906.

Jennie Black.

CORN BREAD.

One quart of milk, one pint of Indian meal, small piece of butter, one teaspoonful of soda.

Mrs. J. H. Michener.

CORN BREAD.

One cupful corn meal, one egg, one cupful sour milk, one teaspoonful salt, two tablespoonfuls sugar, one even teaspoonful soda. Mix soda in quarter cupful of hot water. Bake about half of an hour.

Mrs. Avery Thomas, Dayton, Ohio.

CORN BREAD.

One cupful Indian meal, one and one-half cupfuls flour, two heaping teaspoonfuls baking powder, two eggs. Milk enough to make a soft batter.

Mrs. E. H. Rosenquest.

AUNT LYDIA'S CORN CAKE.

Sift into a large pan a quart of meal and add a level teaspoonful of salt. Have ready a pint of boiling milk sufficient to make a soft dough. Mix milk hot into the meal and add about a quarter of a pound or half a pint of butter. Beat five eggs till very light and stir them gradually into the mixture and set away to cool. When cool pour into muffin tins, filling them to the top, and bake in a moderate oven.

April, 1906.

Miss Isaettta Hubbard.

PINEY WOODS CORN CAKES.

Three eggs, two tablespoonfuls of butter, three cups of cornmeal, one pint of boiled milk, two teaspoonfuls of baking powder, two tablespoonfuls of flour, and half a teaspoonful of salt.

August 31, 1899.

Mrs. J. H. Harding.

CORN MUFFINS.

Three eggs, one quart buttermilk, one tablespoonful melted butter, one teaspoonful soda, salt. Sufficient meal to make a thick batter. Put in greased rings and bake in quick oven until the muffins draw from tin.

DEMOCRATS.

One cup of buttermilk in a bowl and three tablespoonfuls of melted butter, one even teaspoonful of soda dissolved in a little warm water. Add flour, knead it well, and set them away at least a few hours before frying.

1850.

Grandmother Dennis.

MRS. D.'S BROOKLYN DOUGHNUTS.

One small teacupful of baker's yeast, one-half teacupful warm water, flour enough to make a batter; when light add one pound granulated sugar, six ounces butter, one pint milk, two eggs, melt the butter in the milk, beat the eggs and sugar light, and flour enough to beat stiff. When light and just before baking, knead in carefully one-half teaspoonful dissolved bi-carbonate soda. *Mrs. Henry P. Taylor.*

KATIE DUKE'S DELICATE CREAM MUFFINS.

Cream three level tablespoonfuls of butter, add to it two tablespoonfuls of sugar, separate two eggs, beat the whites and add them to the unbeaten yolks. To the butter and sugar add one cup of milk, half a teaspoonful of salt, two cups of flour and four level teaspoonfuls of baking powder, then add the eggs. Fill greased muffin pans two-thirds full and bake in a quick oven twenty minutes. Substitute cornmeal, rye or graham flour for one cup of the wheat flour and you will have the different muffins. Excellent for cottage pudding.

West Chester, 1902.

DOUGHNUTS.

One cupful milk, one cupful sugar, two eggs, two teaspoonfuls baking powder, little nutmeg. Enough flour to roll. Cut and fry in hot fat.

ENTIRE WHEAT BREAD.

Two quarts of entire wheat flour, two quarts of wheat flour, half a kitchen cup of molasses, one teaspoonful of Cottolene or lard, one quart of tepid water, one yeast cake, and salt. Beat all together very hard with a spoon. In the morning use just enough flour to get it in the pans. This makes three loaves.

1899.

Miss F. Harding.

GERMAN DOUGHNUTS.

One cupful sugar, one-half cupful melted butter, yolks of three eggs, two cupfuls milk, one yeast cake, flour enough to make a soft batter. Raise over night. In the morning mix them up stiff, cut them out, raise again. Fry in hot lard. *Mrs. Lavinia C. Schlater.*

GERMAN DOUGHNUTS.

Two cupfuls sugar, one cupful milk, two eggs, juice of one lemon, part of the grated rind, one tablespoonful of rosewater, one teaspoonful of soda, three teaspoonfuls cream of tartar, flour enough to make a very soft dough. Mix the sugar and milk together, add the eggs beaten, then the soda, rosewater and lemon; mix in a little flour (about half), then the cream of tartar and the rest of the flour.

Mrs. J. H. Michener.

INA'S DOUGHNUTS.

Two cups of granulated sugar, six eggs, two small cups of milk, four teaspoonfuls of baking powder, two teaspoonfuls of butter. Cream the butter and sugar, add eggs beaten light, then the milk and flour to make soft dough, season with nutmeg.

PUFF BALL DOUGHNUTS.

Beat three eggs very light, add one cupful of sugar, one pint of sweet milk, salt, nutmeg and sufficient flour into which has been sifted two heaping teaspoonfuls of baking powder, to permit the spoon to stand upright in the mixture. Drop by the dessert-spoonful into hot fat. These will not absorb a bit of fat.

Annie J. Orme.

MISS DOD'S DROPPED SCONES.

One-half pound flour, one-half ounce sugar, pinch of salt, one-half teaspoonful bi-carbonate soda, one teaspoonful cream tartar, one-half pint milk. Put the flour in a bowl and add the salt and sugar, Mix smooth on a plate the soda and cream tartar, and add to the flour, then the milk and mix well. Take a piece of suet and put in a brown paper, and grease a griddle, then drop on the scones, and brown well on both sides. Split open and butter and eat very hot.

Mrs. Henry P. Taylor.

DUTCH CAKE.

Three-pound package of a good self-raising flour, one pound sugar, one-half pound butter, one pound raisins, one pound currants, one quart milk, three eggs, one nutmeg. Mix sugar and butter, then add eggs, then milk, then flour and raisins and currants and nutmeg. Bake in slow oven. Make one-half quantity if you wish.

Mrs. E. Clark.

DUTCH CAKE.

Eight cupfuls of flour, eight rounded teaspoonfuls of baking powder, three and one-half cupfuls granulated sugar, three eggs, one-half pound seedless raisins, one-half pound currants, three tablespoonfuls of *butter* or lard, or butter and lard mixed. Milk enough to mix.

Mrs. E. Steele.

ENGLISH CURRANT LOAVES.

Three medium sized white potatoes pared, cut in small pieces and boiled soft. Mash very fine and put back in part of the water they were boiled in, add to this one pint of sweet milk which has been scalded. When cold add one *fresh* compressed yeast cake dissolved in one-quarter cup of lukewarm water, add sufficient flour to make a soft batter and *beat* well. Sprinkle one handful of flour over the sponge and set in warm place to rise over night. In the morning, not later than seven o'clock, add three-quarters of a nutmeg grated, a sprinkling of salt, one-half pound of good sweet lard, also sufficient flour to make the dough for the bread, knead three-quarters of an hour and set to rise to twice its bulk; then add two pounds of cleaned currants, one and one-half pounds of seedless raisins, one-half pound citron chopped a little, soft brown sugar to taste. Work well together in the dough. Divide in about three loaves, put in the pans and set to rise about two hours, when it ought to be ready to bake. These currant loaves keep well in winter for several weeks if desired.

Mrs. M. M. Moore.

FRIED CAKES.

Break three eggs in a bowl, one cup of soft sugar, beat light, four tablespoonfuls of melted butter, one cup and a tablespoonful more of buttermilk, and small teaspoonful of soda, one large teaspoonful of salt. Flour added, not too stiff. Knead well, better to set away before frying.

1875.

Mary Shibley.

GRAHAM BREAD.

To one quart of wheat sponge add one tablespoonful of lard, one tablespoonful of sugar, salt to taste. Mix with graham flour a medium thick batter, fill the pans about three parts full and let them rise till light.

Mrs. A. E. Scott.

GRANDMA'S SHORTCAKE.

A good quart of flour, rub in a half cup of butter. Put two cups of buttermilk into a bowl and put into it a teaspoonful of saleratus dissolved in a little warm water. Mix it all together lightly, add pinch of salt, roll it out, put in pan and criss-cross it with a fork, and bake in a pretty quick oven.

1884.

Mary Shibley.

GRITS CORN BREAD.

Two teacups of boiled grits, and while hot mix with a large spoonful of butter, beat four eggs very light and stir into the grits, add one pint of milk, gradually stirred in, and lastly half a pint of corn meal. Batter should be like rich boiled custard. If thicker add more milk. Bake in deep pan and allow space for rising.

Columbia, S. C., April 11, 1878.

INDIAN LIGHT CAKE.

One pint Indian meal, one pint milk, two eggs, one teaspoonful butter, one teaspoonful saleratus, salt to taste. Mix the butter and salt with the meal. Boil half the milk, add the dissolved sal. and the eggs, after they have been well beaten, to the remaining milk. Pour the boiling milk over the meal and let it cool, then add the cold milk and sal.

Mrs. J. C. Michener.

KATE'S POTATO YEAST, No. 2.

Eight large potatoes grated raw, one teacup of white sugar, one tablespoonful of salt, one quart of boiling water. Stir all together on fire and let it boil up thick. Keep stirring, put away to cool and when lukewarm add one teacup of yeast. About once in two months the yeast should be changed.

March 24, 1881.

Katie Bruist.

LIZZIE NICE'S INDIAN CAKES.

One quart Indian meal with half a cup of flour, a little sugar, buttermilk or sour milk to make thin batter. Beat four eggs very lightly and stir in last of all. Then add one teaspoonful of soda dissolved in a little water.

May, 1887.

(A. No. 1.)

LIGHT BISCUIT.

One quart flour, two teaspoonfuls baking powder mixed thoroughly with the flour, one tablespoonful of shortening, one teaspoonful of salt, sweet milk enough (one pint) to mix as soft as can be handled. (By request.)

Mrs. M. J. C. Whitaker.

FINE LUNCH BREAD.

One pint flour, one tablespoonful of butter. Three tablespoonfuls of sugar (granulated), one teaspoonful bi-carbonate soda, two teaspoonfuls cream of tartar, two eggs, one cup milk and a little salt. Bake in a flat pan in a quick oven. To be eaten hot with butter. (*"Mrs. I. H."* From *Mrs. Marion Cabell Tyree's Virginia Cook Book*.)

Excellent.

Mrs. Henry P. Taylor.

MARYLAND BEAT BISCUIT.

Take one quart of sifted flour, a piece of lard the size of a walnut, teaspoonful of salt and mix thoroughly together. Add enough ice water to make a stiff dough and then beat, turning and shifting the dough for from thirty to thirty-five minutes. When beaten sufficiently the dough snaps, when broken, with a perceptible noise. Mold with fingers into small biscuits and prick with a fork. Bake in hot oven.

Mrs. John Moss, Jr.

MARYLAND BISCUIT.

One pound of flour, two eggs, weight of two eggs in lard, one small spoon of salt. Enough milk to make a dough not very stiff. Beat with an axe thirty-five minutes. Bake in hot oven forty minutes, put pan over them when half done to keep them from getting too brown.

Mrs. C. P. Janney.

MARYLAND BISCUIT.

Three pounds of flour, one-half pound shortening, cream of tartar and soda.

Mrs. J. H. Michener

MARYLAND BISCUIT.

Three pounds flour, two teaspoonfuls salt, one-half pound lard rubbed in flour, one pint water (no more), Put dough through meat chopper six times, make into small biscuits and bake in quick oven thirty minutes.

Mrs. Robert Gover Allen.

MUFFINS.

Five eggs beaten separately, one cup of sweet milk, three tablespoonfuls of melted butter and three tablespoonfuls of baking powder. Flour enough to make batter like sponge cake.

Tilly McK., Gibraltar.

MUFFINS.

One pint of milk, six ounces of lard, three eggs, one and one-half pounds of flour, one yeast cake. Put milk and lard on the stove until the lard melts, but the milk should not boil. Pour over the eggs (well beaten) and let cool. Put in the flour, beat well and lastly add yeast cake dissolved.

Miss Isabel Miller.

OATMEAL BREAD.

One-half cup Quaker oats, one-half tablespoonful lard, one pint boiling water poured over oatmeal. When cool put in one-half cake of yeast, one-quarter cup of molasses, one-quarter teaspoonful soda put in molasses, flour enough to mold. Let set over night. Put in pans in morning, let rise, and when light, bakè. It requires a longer time to bake than wheat bread.

OWEN DAW.

Two cups of boiled hominy mashed fine (when cold), three-fourths cup corn meal, two eggs, one teaspoonful salt, one teaspoonful butter (heaping), one pint sweet milk. Boil the milk and pour it over the meal. Then add all the other ingredients and stir together well. Bake in a deep dish from forty minutes to an hour. This is an old Southern recipe and is called also Egg Bread and Butter Bread. It can be baked in a shallow pan and cut and served like corn bread.

PARKER HOUSE ROLLS.

Two quarts flour. Rub in one tablespoonful of lard. Make a hole in middle of flour and pour in one pint of cold boiled milk, one cup of yeast, and one cup of sugar. Do not stir. Let this rise over night. In the morning add salt, and make to a stiff dough and work well. Let stand until after dinner time. Roll out and cut with tumbler. Spread with butter or milk and fold. When very light bake in slow oven.

POP-OVERS.

One pint milk, one pint flour, three eggs beaten separately, salt, bake in rings in quick oven as for biscuits.

POTATO BISCUIT.

Four good sized potatoes boiled and mashed fine, the yolks of three eggs well beaten, one cup of yeast, one teacup of butter or lard, one quart of flour, one teaspoonful of sugar, one of salt, mix and let raise. When you make them into biscuit add as much flour as is requisite to handle, but let them be as soft as possible. *Mrs. Robert Gover Allen, Darlington, Md.*

POTATO PUFF BISCUIT.

One-half cup mashed potatoes, one egg, one small cup of sweet milk, two tablespoonfuls of melted butter, pinch of sugar and enough flour to stiffen in which has been sifted two teaspoonfuls of Royal baking powder. Bake in quick oven. This quantity makes twelve gems or biscuits. *Mrs. A. E. Scott.*

IRISH POTATO CAKES.

When the potatoes are boiled, mash them well and add a piece of butter the size of a large egg and a little cream, to two cups of the mashed potatoes; then add a cup of flour, a little salt (and nutmeg if desired). Mix quickly together, roll out about half an inch thick.

Cut in round cakes and bake. Some like them split and buttered (before serving) or buttered on one side only, as to taste. Made with fresh hot mashed potatoes they are much nicer and they only require enough baking to brown them well.

June, 1902. *Miss Dorwin, Montreal, Canada.*

POTATO PUFFS.

One pint new milk boiled, one-quarter pound of butter or lard, one tablespoonful of sugar, a pinch of salt, six large potatoes mashed hot and enough flour to make a thick batter; use one-half yeast cake. Let it raise very light, then knead into a stiff dough, roll out thin, put two together (spreading a little butter between), let them raise two hours. Bake in a quick oven. Very delicious. *Mrs. W. H. Tomlinson.*

POTATO SPLIT BISCUIT.

Boil two large white potatoes. While hot mash through vegetable strainer into a stone bread jar. Into the hot potatoes stir a teacupful of lard and butter mixed, salt, and add two well beaten eggs. To this add a teacupful of milk in which has been dissolved one-half cake of compressed yeast and a tablespoonful of sugar. Stir in a quart of sifted flour; mix this at nine in the morning, cover and leave in the kitchen in *winter*. At twelve o'clock add to the dough a pint of sifted flour. Set away for second rising. At five in afternoon squeeze out small biscuits and let rise two hours for seven o'clock supper.

Miss Onderdonk.

RICE CAKES.

Pick and wash one-half pint of rice, boil it very soft, then drain it; stir in one-fourth pound butter and let stand to get cold. Sift one and one-half pounds flour over the pan of rice, a saltspoonful of salt. Beat the yolks of five eggs very light and stir them in gradually with one quart milk. Then add the beaten whites of the eggs. Beat the whole very hard and bake in muffin rings or waffle irons.

Mrs. Henry P. Taylor.

RICE CAKES.

Boil half a pound of rice soft, add when warm piece of butter size of an egg, four eggs beaten separately, one quart of milk, a little salt, two heaping teaspoonfuls of baking powder and about one and a half pints of flour.

RICE SCONES.

One pound rice, one-quarter pound flour, one teaspoonful sugar, one-half teaspoonful of salt. Put rice, sugar and salt into a saucepan with one quart water. Let it come to a boil, then set on one side of fire and steam for two hours, covered closely. When the water has been absorbed and rice is soft, sprinkle flour on the baking board and turn the rice out on it. Let it stand until cool, then divide into six parts and roll out thin. Cut each part in three and bake on a moderately hot griddle.

Old Scotch recipe.

OLD FASHIONED RUSKS.

One-half pint of milk, piece of butter size of a walnut, one tablespoonful of lard; warm together. Beat one egg very light; then set them to raise with as much yeast as you think right to make a sponge. When light make up the sponge, adding sugar to taste. When ready for the pan put them close together that they may puff up better. (C. H. H.)

Also Mrs. E. S. Pugh.

Found in an old letter.

SALLY LUNN.

Five cups flour, one and one-half cups milk, one-half cup butter, one-half cup sugar, one-half cup yeast, three eggs. Set to rise at 10.30 for a seven o'clock supper. Pour in pans about four o'clock, let it rise two hours and bake three-quarters of an hour or more.

Mrs. Walker.

SALLY LUNN.

Three eggs, quarter of a cup of sugar, one heaping tablespoonful of butter, a quarter of a yeast cake. Beat the eggs well and add gradually to the creamed butter and sugar; add yeast and stir in enough flour to make a rather stiff batter (stiffer than that for cake). Set to rise and in about six or eight hours stir in a little flour. Beat smooth and pour into a bowl or muffin tins. Let it rise about a half hour and bake in moderate oven. Eat hot and cut in thick slices. The sugar can be left out and salt used instead. This can

be made at about ten o'clock in the morning and eaten at supper, or can be made at night for breakfast next morning.

April, 1906.

I. C. Hubbard.

SALLY LUNN.

One and one-half pounds sifted flour, make a hole in the middle of the flour, put in two ounces butter warmed in one pint new milk, teaspoonful of salt, three eggs, two tablespoonfuls of fresh yeast (or one-half cake of yeast), mix all together and pour the whole mixture into a square pan well greased. Set it in a warm place to rise, and when light bake in a moderate oven, or you may bake in small muffin rings.

Very fine and been well tested.

Mrs. W. H. Tomlinson.

SALLY LUNN No. 1.

Two pounds flour, one-half pound of butter, three eggs, one pint of milk, one-half gill of yeast, salt to taste. Cut up flour and butter, beat the eggs, add them to the flour with the milk. Bake one hour.

Mrs. J. H. Michener.

SALLY LUNN No. 2.

One pound flour, one-quarter pound of butter, two eggs, salt to taste, one gill of yeast. Warm butter in a little milk. When the milk is lukewarm stir in the flour with the eggs beaten light. Butter mould and set to rise.

Mrs. J. H. Michener.

QUICK SALLY LUNN.

One egg, one-half cup sugar, one cup milk, one tablespoonful butter, two cups flour, two teaspoonfuls baking powder, dash of nutmeg. Bake one-half hour in moderate oven.

Quantities may be doubled.

RAISED SALLY LUNN.

Make a sponge of one pint of new milk in morning. When light, beat separately four eggs, one cup sugar, one cup butter, little nutmeg, salt, make a stiff batter, put in pans to lighten, then bake one hour in moderate oven. Use cake pans with stem.

SCALDED BATTER BREAD.

Two-thirds of a quart of sifted cornmeal, three eggs, boiling water, milk and salt. Pour boiling water on meal gradually, stirring all the time, till a moderately stiff batter is formed. Add a little fresh sweet milk and the well beaten eggs; then more milk until you have a soft mixture. Pour into a bowl and bake rather slowly. *Miss Isabella C. Hubbard.*

SODA SCONES.

Two pounds flour (one quart is one pound), small teaspoonful soda, three-fourths teaspoonful cream of tartar or one teaspoonful salt, buttermilk. Mix dry ingredients together thoroughly and lightly, add buttermilk to make a soft dough, divide into six pieces,

sprinkle flour on baking board, roll out lightly, to about one inch thick and bake on a hot griddle till a pale brown, turn and bake on the other side.

Scotch recipe.

SOFT CORN BREAD.

One pint of boiled rice, one cup of white corn meal, four eggs, tablespoonful of lard and butter mixed, small spoonful of baking powder, put dry in the meal before sifting. Beat all together and add enough milk to make it as thin as for batter cakes. The secret of this bread is not to have the batter thick.

This is a favorite Southern breakfast dish.

Miss E. Harrison, Baltimore Inn, Cape May.

SPANISH BUNS.

One pound flour, one pound sugar, one-half pound butter, six eggs, one teacupful sour cream; divide the cream, and in one-half dissolve one teaspoonful bicarb. soda, in the other half, two teaspoonfuls cream of tartar. Add glass wine, flavor with lemon or cinnamon. Bake in a shallow pan, or individual pans. (*Mrs. Moore, Mt. Jackson, Virginia.*)

Mrs. Henry P. Taylor.

SPANISH PUFFS.

A lump of butter, size of a walnut, and a very little salt. Melt the butter. Eight eggs, beaten separate. Beat the yolks, butter and one pint of milk, eight tablespoonfuls of flour. Stir in the whites. Fill your cups half full and bake about twenty minutes. Fine.

Mrs. Henry P. Taylor.

ST. CHARLES, OR INDIAN BREAD.

Beat two eggs very light, mix with them one pint of sour milk (sweet milk will do), then add a teaspoonful of soda, or baking powder if you have used sweet milk, then stir in slowly one pint of Indian meal and one tablespoonful of melted butter. Beat these well together and bake in a quick oven. The bread can be made very good without eggs.

This was a great favorite at the St. Charles Hotel,
New Orleans. *M. B. Packer.*

SUNDERLAND PUFFS.

Sixteen tablespoonfuls of flour, one quart of milk,
six eggs. *Mrs. J. H. Michener.*

SWEET BISCUIT.

One quart of new milk, one-half pound butter, one pound sugar, three eggs, one nutmeg, one teacup of yeast, add flour enough to make a dough, and knead about five minutes; when light mold into biscuit and let stand until very light; bake fifteen minutes.

Miss Anna Smyth.

VIRGINIA CORN BREAD.

One pint corn meal, one pint milk, one pint sour cream, two eggs, one teaspoonful soda, one teaspoonful salt. Bake half hour in *hot* oven.

Mrs. C. P. Janney.

ICE WATER TEA BISCUIT.

Four even cups of flour, four teaspoonfuls baking powder sifted through the flour, one even teaspoonful of salt, two teaspoonfuls of sugar, two heaping tablespoonfuls of lard, one cup of ice water. Handle as little as possible. *Mrs. G. J. H. Apeldorn.*

AUNTIE MC'S WAFFLES.

One quart of buttermilk, two eggs, beaten separately. Stir the buttermilk into the yolks, add a half a teaspoonful of salt, beat in flour and beaten whites alternately. Last of all add one even teaspoonful of soda dissolved in a little boiling water, which stir in with long even light strokes.

October, 1887.

GERMAN WAFFLES.

Three-fourths pound flour, one-half pound butter, one pint lukewarm milk, seven eggs, one and one-half tablespoonfuls brewer's yeast mixed in a little milk. Flavor with nutmeg or lemon rind. Beat the butter to a cream, then add some of the flour and beaten yolks of the eggs alternately, also milk, until all are mixed in, lastly, the yeast and beaten whites of eggs. Beat the batter until it bubbles; let it stand to rise. ("Pottsville.") *Mrs. Henry P. Taylor.*

LOUISE WAFFLES.

One quart of flour, one teaspoonful of salt, one of sugar, half teaspoonful of baking powder, one pint of

milk, one pint of water mixed together, four eggs, put yolks in the batter, beat very light and stir in the whites just before baking.

September, 1899.

MARY MORRISON'S WAFFLES.

Four eggs, one pint of milk, two teaspoonfuls of baking powder, flour to make a thick batter, one pint sufficient, salt. Beat yolks of eggs light and add the milk; then the flour and salt, beaten whites of eggs very light and last of all the two heaping teaspoonfuls of baking powder.

Chicken and Waffle Supper, Parvin Hall.

February 18, 1903.

WAFFLES.

One quart of flour, one pint of milk, half a table-spoonful of butter, pinch of salt and a pinch of sugar. Small cup of yeast or half a yeast cake, three eggs. Heat milk, put in butter, pour over flour, add yeast, sugar and salt and set to rise three or four hours. Beat eggs separately and add fifteen minutes before serving.

August, 1899.

Mrs. Jay Cooke, Jr.

WAFFLES.

Make a batter of one and one-half pounds of flour, butter the size of a walnut and two large spoonfuls of yeast. Put in three eggs, the whites and yolks beaten separately; mix it with a quart of milk and put in the butter just before you bake. Allow four hours to rise.

Mrs. J. H. Michener.

WAFFLES.

Three eggs, three cups of milk, one large teaspoonful of butter, same of lard, two of baking powder, salt, flour sufficient to make the batter stiff as for drop cakes.

Mrs. E. W. Appleton.

WAFFLES.

One quart sweet milk, three eggs, one-half cup butter, one teaspoonful cream of tartar, one-half teaspoonful bicarb. soda. Melt butter in half the milk. Stir in flour to make as thick as for griddle cakes. (*Mrs. J. W. C., Schooley's Mts.*)

Mrs. Henry P. Taylor.

WISCONSIN CAKE.

Two teacups of Graham flour, one cup of white flour, two eggs, one pint of milk. Beat eggs together and mix all together well; add a little salt. Heat muffin pans hot, put a small piece of butter in each and pour in mixture. Bake fifteen or twenty minutes.

YORKSHIRE MUFFINS.

Four tablespoonfuls of good yeast to a pint of lukewarm water. Add a little salt and stir in enough flour to make a stiff batter. When risen bake in rings or on a griddle.

August, 1899.

Mrs. W. W. Harding.

XI. CAKES.

ALLENTOWN CAKE.

Two cups sugar, one cup sweet milk, butter size of two eggs, two eggs, three cups flour, one-half nutmeg, one teaspoonful soda, two teaspoonfuls cream of tartar. Mix the butter and sugar together, break the eggs into it and beat all together. Add the milk with soda and cream of tartar dissolved in it. Add flour. Medium oven.

Mrs. O. H. Paxson.

ALMOND CAKE.

Three-fourths cup butter, one and one-half cups granulated sugar, three-fourths cup sweet milk, three cups flour, two teaspoonfuls baking powder, one tablespoonful extract of almond, whites of four eggs beaten very stiff. Bake forty-five minutes.

Mrs. Robert Gover Allen.

ANGEL CAKE.

Whites of nine large or ten small eggs, one and a quarter cups of sifted granulated sugar, one cup of sifted flour, half teaspoonful of cream of tartar, a pinch of salt added to eggs before beating. After sifting flour four or five times, measure one and a

quarter cups of granulated sugar, beat whites of eggs, add cream of tartar and beat until very very light. Stir in sugar, then flour very lightly. Put in pan in moderate oven at once; bake thirty-five minutes to fifty minutes.

ANGEL CAKE.

Whites of twelve eggs, one and one-fourth cups of granulated sugar, one cup of flour (measure after sifting several times), three-fourths teaspoonful cream of tartar, bitter almond to taste. Add pinch of salt to eggs before whipping. Whip eggs to foam, add cream of tartar and whip until very stiff (use spoon or whip beater, never rotary); add sifted sugar and beat in lightly; then beat in flavoring; add gradually the flour, folding this in very lightly.

Never beat in the flour, it makes cake tough. Put in an ungreased Van Dusen pan and bake for one hour in a moderate oven. The cake should rise to desired lightness before beginning to brown, probably in twenty minutes.

When top is brown as desired place a pan of cold water on the slide above the cake, and an asbestos mat beneath cake pan, to prevent scorching. When done remove to a cool place and invert, leaving cake hanging in mold to cool. This is the only way to prevent settling. *Mrs. Charles Jolls, Wyoming, Del.*

POOR MAN'S APPLE CAKE.

Three large apples, pared, sliced thin and put evenly on large pie plate. Make a batter of flour, a

small piece of butter and lard rubbed well in the flour. Milk and one egg. Mix with the flour, at the last one small teaspoonful of baking powder. Pour this batter carefully over the apples and bake until brown and done through. Take from oven and turn over on another plate. Sprinkle brown sugar and cinnamon over, and eat hot. *M. M. Moore.*

BATH BUNS.

One-half pound butter, one pound brown sugar, five eggs, scant small cup of milk, one tablespoonful cinnamon, one-half tablespoonful cloves, three tablespoonfuls baking powder. Flour enough to make stiff enough to drop on tins, about one quart; two teaspoonfuls ginger. (*Miss S. T. Little.*)

Mrs. Henry P. Taylor.

BANANA CAKE.

One heaping tablespoonful of butter, two cups of sugar, three and three-quarters cups of flour, one cup of milk, two teaspoonfuls of baking powder. Flavor with vanilla.

FILLING.—Whites of three eggs, nine teaspoonfuls pulverized sugar, flavor with vanilla. Cut the cake in four layers, and spread with icing. Cover thick with sliced bananas. Take one banana for one cake and bake in loaf. *Mrs. Henry P. Taylor.*

BURGESS CAKE.

Three-fourths pound butter, one pound sugar, one wineglass of brandy, one teaspoonful of nutmeg and

cinnamon mixed, four eggs beaten separately, one-half pound currants, about ten ounces flour. Rub the butter and sugar together until smooth, then add the yolks of the eggs, brandy and spices. When thoroughly mixed add about half the flour, then the whites of the eggs, beaten to a stiff froth, mix the remaining half of the flour with the currants and stir lightly into the mixture. Bake on tin sheets in a moderate oven. See that you don't get too much flour, or the cakes will not be crisp.

Mrs. J. H. Michener.

BUTTERCUP CAKE.

One pound flour, one pound sugar, one-half pound butter, one cup sweet milk, six eggs, two teaspoonfuls baking powder. Beat butter to a cream; then add sugar, beat thoroughly; then add the eggs (without being beaten), beat thoroughly; then add the milk. Have the flour sifted, mix baking powder in the flour. Add the flour to the mixture, and beat thoroughly.

The above will make two good sized cakes.

Mrs. Lavinia C. Schlater.

CHEAP CAKE.

One cup sugar, one tablespoonful butter, creamed together for five minutes, one egg, beaten light and beaten well in butter, one cup milk, two cups flour, pinch of salt, saltspoon of nutmeg, two teaspoonfuls of Royal baking powder. Put batter in pan, then sprinkle the top with cinnamon and brown sugar.

Mrs. Spencer.

CHOCOLATE CAKE.

Two cups of sugar, three-quarters of a cup of butter, three cups of flour, half a cup of milk, two teaspoonfuls of baking powder in the flour. Whites of eight eggs.

Chocolate Icing.—Quarter of a cake of Baker's chocolate, one cup of sugar, half a cup of milk, butter the size of a walnut, flavor when cool with vanilla.

Mrs. T. M. Sloane, Sandusky, O.

CLARA CAKE.

One-half pound butter, one pound sugar, six eggs, one quart sifted flour, one cup sweet milk, nutmeg, one teaspoonful bicarb. soda, two teaspoonfuls cream of tartar. Add the eggs last of all.

Mrs. Henry P. Taylor.

MRS. PETER'S' COFFEE CAKE.

One cup molasses, one cup butter, one-half cup brown sugar, one-half cup strong coffee, two eggs, one-half teaspoonful soda, one pound raisins, one-fourth pound citron, two and one-half cups flour, a little brandy or wine, cinnamon and cloves to taste.

Mrs. J. H. Michener.

COOKIES.

One cup of butter, two and one-half cups of sugar, one cup sour cream, two eggs, one-half teaspoonful of soda, two teaspoonfuls baking powder, and flour enough to roll out thin.

Ida E. Morrell.

COOKIES.

One-half cup of butter, one cup of sugar, one large egg, one-half cup of milk, flavor with vanilla, two teaspoonfuls baking powder. Mix with flour till you can roll it. Roll thin, cut out. After putting in pan sprinkle with little sugar. Bake in hot oven.

The crisp "moreish" kind, that grandma used "to try" to make. *Mrs. O. H. Haines.*

COCOANUT DROPS.

One pound grated cocoanut, one pound sugar, two eggs. Roll in balls, bake on buttered paper in moderate oven. *Mrs. Henry P. Taylor.*

COCOANUT JUMBLES.

One pound grated cocoanut, one-half pound butter, one pound sugar, three eggs, one teaspoonful rose-water. Flour to form dough. Cut in strips, join the ends, bake on tins. (*Mrs. Henderson.*)

Mrs. Henry P. Taylor.

COCOANUT POUND CAKE.

One cup butter, three cups sugar, four cups flour, five eggs, one-half grated (large) cocoanut, one teaspoonful bicarb. soda, two teaspoonfuls cream of tartar. When icing use seven eggs, reserving two whites for the icing.

Icing.—Whites two eggs, one-half pound pulverized sugar, one-half grated cocoanut. (*Mrs. H.*)

Mrs. Henry P. Taylor.

CREAM SPONGE.

Five eggs, whites and yolks separate; one cup white sugar, one cup flour, cream filling, one pint milk, one and one-half teaspoonfuls of corn starch, one egg, two tablespoonfuls of sugar. Boil until thick. Flavor with vanilla. Bake in layers.

E. Packer.

CREAM CAKES.

One-half pound of butter and one pint of water and while boiling stir in three-fourths pound flour. After mixture has cooled a little stir in ten eggs without beating. Fill muffin rings half full and bake one-half an hour, or until cake shrinks from sides of rings, open sides and put in cream filling.

Cream Filling.—Boil one and one-half pints milk; when scalding hot stir in one cup sugar, one cup flour, four eggs beaten together. Flavor with lemon or vanilla.

Another recipe from my "Grandmother Wade," and as old as the above.

M. B. W.

CRISP GINGER CAKES—VERY GOOD.

One and one-half pounds butter, three and one-half pounds flour, one-half pound sugar, one quart N. O. molasses, one ounce cinnamon. Rub the butter into the flour, add sugar and molasses. Make out in thin cakes and bake.

Mrs. M. B. Wolff.

CRISP GINGER CAKES.

Three pounds flour, one pound sugar, one pound butter; mix together with three tablespoonfuls of ginger, one teaspoonful cloves. Add one quart molasses, one teaspoonful of soda. Roll thin, cut in shapes and bake in quick oven.

CRULLERS.

One tablespoonful of butter, one cup granulated sugar. Mix together and add two well beaten eggs, one cup sweet milk, three cups flour, with two small teaspoonfuls of baking powder. Flavor with a little nutmeg or one-half teaspoonful of cinnamon. Bake in hot lard. This quantity will make about four dozen crullers. A good old "country" recipe.

Mrs. E. Moore, Phoenixville, Pa.

CRULLERS.

Five eggs, one cup of cream whipped until stiff, one tablespoonful of butter, two cups of sugar, three tablespoonfuls baking powder, flour to thicken. (*Kindness of Mrs. E. T. Pugh, Housekeeper of Children's Homœopathic Hospital, Philadelphia.*)

CRULLERS.

As made by my grandmother, Mrs. Benjamin Wade, of Elizabeth, N. J., as early as 1825.

Mary Bunting Wolff.

Two pounds flour, four ounces butter, ten ounces sugar, six eggs, little nutmeg. Rub the butter with the sugar, add the *well beaten* eggs and the flour. Make out and fry in hot fat.

CRULLERS.

One and one-half cups of sugar, two eggs, one large tablespoonful of butter, two teaspoonfuls of baking powder, a little salt, one nutmeg, grated, and one cup of sweet milk. Flour enough to make a soft dough. Roll out and fry in lard. *M. B. Packer.*

CRULLERS.

One cup light brown sugar, two eggs beaten very light, one cup milk, three tablespoonfuls melted lard, two teaspoonfuls baking powder, flour to make soft dough. Roll out thin, cut with cruller cutter, and fry in boiling hot lard in a deep vessel.

Mrs. E. M. Jenkins.

CRULLERS.

Three cups of granulated sugar, two and a half cups of milk, one cooking spoon of lard, one nutmeg, six teaspoonfuls of baking powder; sufficient flour to make stiff batter. This makes half a bushel.

January, 1896.

Miss McMillan.

CURRANT CAKE.

One cup butter, one cup milk, two cups sugar, three cups flour, one cup currants, five eggs beaten separately, two teaspoonfuls Royal baking powder. Put in lined pan or individual pans and *bake* well.

Mrs. H. P. Taylor.

DELAWARE POUND CAKE.

One pound of butter, one pound of sugar, one pound of flour, ten eggs (the whites of four left out). Cream the sugar and butter together, add one nutmeg grated fine, or a wineglass of rosewater. Break two eggs at a time until all the number are in, then add flour; beat very light and bake one hour and three-quarters in a steady oven.

Mrs. M. J. C. Whitaker.

DEVIL'S CAKE.

Grate one-half cake of Baker's chocolate and mix with one-half cup of milk, one cup of sugar and one teaspoonful of vanilla and cool while mixing the

Cake.—One cup sugar, one-half cup butter, one-half cup milk, two eggs, two and one-half cups flour, two teaspoonfuls baking powder. Add the boiled chocolate and bake in layers.

Icing.—Two cups sugar, one-half cup water, boil, add whites of two eggs.

DEVIL CAKE.

Three eggs, one and one-half cups of granulated sugar, one-half cup of butter, one cup of sour milk or cream, two cups of flour, one teaspoonful of soda, one-half cake of bitter chocolate. Bake in layers and ice with either chocolate or white frosting.

This cake can be made very attractive by decorating the top with chocolate nonpareils.

Mrs. James P. E. Scott.

DEVIL'S FOOD.

One cup granulated sugar, three-quarters of a cup of butter. Cream together, add the well beaten yolks of two eggs, one cup of milk, two cups flour, two teaspoonfuls of baking powder. Mix in with a half cup of flour last of all, then the whites of the eggs, which must be well beaten. Dissolve in half a cup of milk one-quarter of a cake of chocolate and one cup of granulated sugar, and when dissolved and lukewarm pour in the above mixture, add one teaspoonful of vanilla. Bake in two layers and use boiled frosting between layers and spread on top.

Miss H. E. Thomas.

"MOTHER'S" DROP CAKES.

One cup butter, two cups sugar, one cup sour cream, four cups flour, one teaspoonful bicarbonate of soda, two teaspoonfuls cream tartar, three eggs. Mix stiff enough to drop with spoon. Sugar on top.

Mrs. Henry P. Taylor.

DROP COOKIES.

(Extra Fine.)

One and one-half cups butter, three cups sugar, six cups flour, one cup milk, four eggs, one teaspoonful bicarbonate soda, two teaspoonfuls cream of tartar. Flavor with vanilla. Drop on buttered tins. (*Mrs. C.*)

Mrs. Henry P. Taylor.

EASTON TEA CAKE.

Six ounces sugar, two ounces butter, two eggs, one-half pint milk, three-quarters of a pound flour, three teaspoonfuls Royal baking powder. Sprinkle granulated sugar and cinnamon over the top before putting in oven. (*"Miss E. W."*)

Mrs. Henry P. Taylor.

ENGLISH CAKE.

Take five eggs, beat, and add their weight in sugar and the weight of three eggs in butter and of four eggs in flour.

Mrs. O. H. Paxson.

ENGLISH TEA CAKE.

One-half cup sweet milk, one-half cup softened butter, one-half cup raisins, two heaping cups flour, nutmeg to taste, one cup sugar, two eggs (whites and yolks beaten separately), one-half grated lemon peel, two even teaspoonfuls baking powder. Cream butter and sugar together, add yolks of eggs and stir well. Add milk, stiffly beaten whites and flour, through which baking powder has been sifted. Then, after flouring the raisins to prevent their falling to the bottom of the cake, stir them well through the dough. Add lemon peel and flavoring. Place greased paper in bottom of cake tin and bake in moderate oven.

This is delicious when stale if toasted. (Copied from an English paper.)

B. McGeorge.

FEATHER CAKE.

Two cups sugar, two cups sifted flour, one cup rich sweet milk, four eggs, two large tablespoonfuls butter, two tablespoonfuls of baking powder. Flavor with vanilla. For icing take juice of two lemons or oranges made stiff with powdered sugar, well beaten, and put on when cake is cold.

This is a simple cake, but very light and delicious.

Miss Walker.

MRS. NAPOLEON STETSON'S FRUIT CAKE.

One pound butter, one pound sugar, twelve eggs beaten separately, one cup molasses, one pound sifted flour, one cup sherry wine, one-half cup of brandy or whiskey, two pounds soft figs (if hard, soak in the wine two or three days), three pounds stoned raisins, two pounds currants, one-half pound citron, cut in very thin strips, one-quarter pound candied orange peel, one-quarter pound candied lemon peel, grated rind of two lemons, one-half teaspoonful ground cloves, three grated nutmegs, one tablespoonful ground cinnamon, juice of two lemons and of one orange, one-quarter teaspoonful soda, small tablespoonful ground mace. Rub butter and sugar together, stir in well beaten yolks of eggs, then add flour, stirring well; then well beaten whites of eggs; now add molasses, sherry, brandy, lemon juice, spices and soda (dissolved in a little water). Now add the raisins and currants, grated rind of lemon and candied peel, cut fine. Line two two-quart pans with greased writing paper. First pour a layer of batter into the pan, then

place a layer of whole figs, then another layer of the batter, then a layer of citron, then more batter, another layer of figs and another of batter. Bake in a moderate oven four hours.

Contributed for the Hahnemann Cook Book by
Mrs. John B. Stetson.

FRUIT CAKE.

One pound flour, one pound butter, one pound sugar, twelve eggs, two pounds raisins, two pounds currants, one-half pound citron, four tablespoonfuls mace, one cup strong black coffee, or, if preferred, glass of wine or brandy, one pound black walnut kernels, one-half pound figs, cut fine. Bake six hours. Let stay in oven over night.

Mrs. F. T. Yates, Baltimore, Md.
Miss E. J. Hood.

FRUIT CAKE.

I have for many years made about fifty pounds from this recipe each year; it has always proved acceptable.

One pound butter, one pound sugar, one pound flour, nine eggs, tea cup of brandy and water mixed, one and one-half pounds raisins, one and one-half pounds currants, one-half pound citron, one-half pound lemon and orange peel, one-half teaspoonful cloves, one teaspoonful of allspice, two teaspoonfuls of cinnamon. Cream butter and sugar *well*, add yolks and beat again; then the water and brandy; then add the well beaten whites and turn in flour last after putting in the floured fruit. Bake in two cakes about three hours.

Mary Bunting Wolff.

FRUIT CAKE (E. P. K's).

One pound of butter, one pound of sugar, one pound of flour, twelve eggs, one-half gill of brandy, one nutmeg, one-half teaspoonful of cloves, two teaspoonfuls of cinnamon, one and one-half pounds of raisins, one and one-half pounds of currants, one pound of citron, one-half cup of molasses. Beat butter and sugar to a cream, whisk the eggs until thick and add them by degrees; then add the flour, brandy and spices, and, lastly, the fruit. Mix the whole well together, paper the pans and bake in a moderate oven. Flour the fruit well the night before, slice the citron in small pieces.

Mrs. George Kelly.

FRUIT CAKE.

One pound of sugar, one pound of butter, one pound of flour, ten eggs, three pounds of currants, two pounds of raisins, one pound of citron, one-half teacup of brandy, one teacup of molasses, two nutmegs grated, two tablespoonfuls of cinnamon, a pinch of mace. Soak spices in brandy a little while before mixing. Bake four hours.

Cake made by this recipe won first premium for three successive seasons at Delaware State Fair.

Mrs. M. J. C. Whitaker.

FRUIT CAKE.

One pound butter, one pound sugar, one pound flour, ten eggs, one pound citron, one pound raisins, one pound currants, one large nutmeg, one teaspoonful cinnamon, one teaspoonful cloves, one wine glass

rosewater, one-half wine glass wine, one-half wine glass brandy. Half this quantity makes a moderate sized loaf.

Mrs. T. W. Tomkins.

FRUIT GINGERBREAD.

One cup New Orleans molasses, one cup butter, one cup brown sugar, one cup sour milk or buttermilk, three cups flour, three eggs, one teaspoonful cinnamon, one teaspoonful allspice, one-half teaspoonful cloves, one tablespoonful ginger, one teaspoonful bicarbonate of soda dissolved in a little hot water, one teaspoonful salt; add currants and raisins. Bake in shallow pans.

Mrs. Henry P. Taylor.

GERMAN ALMOND COOKIES.

One pound butter, one pound sugar, four eggs, one and one-half pounds flour, two tablespoonfuls rosewater, one tablespoonful vanilla, three tablespoonfuls sherry wine, grated rind and juice of one lemon, one pound almonds chopped fine. Cream butter, add sugar, eggs, flour, etc., and flavorings, and, last, chopped almonds. Roll as thin as the blade of a knife. (From a German source.)

Contributed by Mrs. Valentine Morris.

GINGERBREAD NUTS OR CHRISTMAS CAKE.

Three pounds flour, one pound butter and lard mixed, one and one-quarter pounds sugar, one-half cup cinnamon, one-half cup ground ginger, one-half cup ground allspice, one pint molasses, chopped or

grated peel of one orange. Cream the butter and sugar, add molasses, spices and flour. Roll out rather thin and bake about ten minutes.

A pinch of soda, dissolved in a little milk or boiling water corrects the acidity of this modern molasses. (An old recipe from Bethlehem, Pa.)

SOFT GINGERBREAD.

One small cup of butter, one cup of brown sugar (beaten to a cream), two eggs (yolks and whites beaten separately), one cup of molasses, one cup of buttermilk, one teaspoonful of soda (dissolved in the milk), two cups of flour, one teaspoonful of ginger, one teaspoonful of cinnamon.

This simple recipe I have used for thirty years, and it has never failed to please.

Mrs. John M. Butler.

SOFT GINGERBREAD, SUPERIOR.

Two cups butter, two cups New Orleans molasses, two cups sugar, two cups sour milk or buttermilk, two eggs (beaten separately), two teaspoonfuls of ginger, two teaspoonfuls of cinnamon, one-half teaspoonful cloves, flour enough to make a soft batter like pound cake.

Mary Bunting Wolff.

GINGER CAKE.

One cup New Orleans molasses, one cup brown sugar, one cup butter and lard, one-half cup sour milk, two eggs, tablespoonful of ginger, level teaspoonful of soda. Cream sugar and lard, beat eggs and add.

Stir ginger in molasses and add; beat the soda in the milk and stir all together. Add enough flour to drop from the spoon. Beat very thoroughly and bake in a slow oven.

Mrs. O. H. Paxson.

GINGER COOKIES.

One cup of molasses, one cup of sugar, one cup of butter, one tablespoonful of vinegar. Mix all together and let come to a boil; set away to cool; then add two tablespoonfuls of ginger, one teaspoonful of cinnamon, two teaspoonfuls of baking soda, two eggs (beaten), a pinch of salt and enough flour to roll out very thin. Dust with granulated sugar and bake in moderate oven.

Mrs. C. P. Allen.

EXTRA GINGER SNAPS.

Into one quart flour rub one teaspoonful bicarbonate of soda, two teaspoonfuls cream of tartar, one cup butter; then add two cups molasses, one cup sugar, one-half cup milk, one egg, ginger and a little cayenne pepper to taste. After being well mixed add *just* enough flour to roll them out thin.

Mrs. Henry P. Taylor.

GINGER WAFERS.

One-half pint New Orleans molasses, one egg, one-quarter pound granulated sugar, one-quarter pound butter, one-half pound flour, one tablespoonful of ginger, one teaspoonful cinnamon, one teaspoonful cloves. Boil the syrup and add to a little of it one teaspoonful of soda. Mix. Drop on buttered tins from a teaspoon.

Mrs. Robert Gover Allen.

GINGER POUND CAKE.

One cup of butter (half a pound), one cup of sugar, one cup of molasses, one cup of milk, three cups of flour, three eggs, one tablespoonful of ginger, one tablespoonful of cinnamon, one teaspoonful of soda.

Mrs. J. B. Ritter.

GOLD CAKE.

One-quarter pound butter, one-half pound sugar, yolks of seven eggs, one-half pound flour, rind and juice of one lemon, one-half teaspoonful bicarbonate of soda, one teaspoonful of cream of tartar.

Mrs. Henry P. Taylor.

HARLEQUIN CAKE.

One-quarter pound butter, one-half pound pulverized sugar, whites of seven eggs, one-half pound flour, two teaspoonfuls Royal baking powder, one-half cup sweet milk. Mix butter and sugar to a cream, add the milk, then the flour, and, lastly, the eggs, beaten light. Use half the batter for white layer; color the remainder with strawberry coloring for the pink layer and bake. Then take one-quarter pound butter, one-half pound pulverized sugar, yolks of seven eggs, one-half pound flour, two teaspoonfuls Royal baking powder, one-half cup sweet milk. Proceed as before. Use half the batter for yellow layer, and into the remainder melted grated chocolate enough to make a good brown.

Ice each layer with vanilla icing and grated coconut. In arranging layers, first the chocolate, then yellow, third pink, and last, white layer. ("Estelle.")

Mrs. Henry P. Taylor.

HERD CAKE.

Two cups of sugar, two heaping tablespoonfuls of butter, three eggs, one cup of sweet milk, three cups of flour, three teaspoonfuls of baking powder. Flavor to taste. Bake in layer tins.

Etta Morrell.

HICKORY NUT CAKE.

One cup of butter, two and a half cups of sugar, one cup of milk, three and a half cups of flour, five eggs, two teaspoonfuls of baking powder, one pint of hickory nut meats, one-half pound of citron, one pound of raisins. This makes two cakes. Bake one hour. *Mrs. Elizabeth Lohman, Gibraltar, Ohio.*

HUCKLEBERRY CAKE.

One cup of butter and two cups of sugar, three of flour, five eggs, one cup of sweet milk, one teaspoonful of soda dissolved in hot water, one teaspoonful of nutmeg, one of cinnamon, one quart of ripe fresh huckleberries thickly dredged with flour. Stir the butter and sugar to a cream, add the beaten yolks, then the milk, flour and spice, the whites whipped stiff and the soda. At the last stir in the huckleberries with a wooden spoon or paddle to prevent bruising them. Bake in a loaf in a moderate but steady oven until a straw comes out clean from the thickest part.

ICE CREAM CAKE.

Five eggs, two cups sugar, one cup sweet milk, three and one-half cups of flour, three teaspoonfuls of baking powder.

Icing.—Save out whites of two eggs, beat to a froth. Two cups of sugar, one-half cup boiling water. Cook until ropy, add whites of eggs and beat until cool or it begins to thicken. Flavor to taste. Almond for cake and vanilla for icing is excellent.

ICE CREAM CAKE.

One cup butter, two cups sugar, one cup corn-starch, two cups flour, one cup sweet milk or cream, three teaspoonfuls of baking powder or one teaspoonful soda and two teaspoonfuls cream of tartar, whites of eight eggs. Bake in layers.

Icing for Cake.—Four cups pulverized sugar, one and one-half cups water. Boil until thick, like candy. Drip the boiling sugar over the whites of four well beaten eggs, beating hard all the time, the longer the better. Have cake and icing cold.

Very fine.

Mrs. W. H. Tomlinson.

JUMBLES.

One egg, one cup of sugar, one cup of butter, flour enough to make a stiff dough; then roll them out in white sugar and bake. *M. B. Packer.*

AUNTY TAYLOR'S JUMBLES.

Three-quarters of a pound of butter, one pound sugar, four eggs, one pound flour, nutmeg and rose brandy to taste. *Mrs. J. H. Michener.*

JUMBLES.

One pound butter, one pound sugar, three eggs, one-half cup sour milk, one teaspoonful of soda. Roll very thin in white sugar, dust cinnamon over top and bake.

Mrs. Robert Gover Allen.

JUMBLES.

One cup granulated sugar, one cup butter, two eggs, two cups flour, one small teaspoonful baking powder. Do not try to roll, but drop it into greased pans and pat out with your fingers.

S. B. P., after S. B.

JUMBLES.

One cup sugar, one cup butter, one-half cup cream or new milk, two eggs, beaten separately and well, nutmeg to taste, one tablespoonful cooking sherry, flour to make as soft a dough as possible, two teaspoonfuls baking powder. Rub butter and sugar together to a cream and add yolks of eggs, cream or new milk, nutmeg and flour and whites of eggs last. Sift baking powder into about one quart of flour. After they are cut out sift sugar on them.

Mrs. E. H. Rosenquest.

JUMBLES.

One-half pound butter, one pound sugar (beat to cream), two eggs (beat light), one-half pint sour cream, one teaspoonful soda (beat in the cream), five cups sifted flour, juice and rind of one lemon. Roll out thin and cut.

Mrs. O. H. Paxson.

JUMBLES.

A recipe for jumbles, which I brought from Minnesota in 1861. *M. B. W.*

One pound sugar, three-quarters of a pound butter, three eggs, very little nutmeg, flour sufficient to make a soft dough. Make them into rings and press flat on the palm of the hand until thin; dip in coarse granulated sugar. Bake in quick oven a light brown.

PLAIN JUMBLES.

One pound of flour, three-quarters of a pound of sugar, quarter of a pound of butter, two eggs, half a cup of milk with half a teaspoonful of soda dissolved in it, half a nutmeg, one teaspoonful of vanilla if liked; beat butter and sugar to a cream, add the eggs well whisked, then pour in the milk and soda, nutmeg and flour. Drop a teaspoonful of the batter which should be rather stiff about four inches apart as they spread whilst baking.

1874.

Mrs. Michener.

LADY BALTIMORE CAKE.

One cupful of butter, two cupfuls of sugar, three and one-half cupfuls of flour, one cupful of sweet milk, whites of six eggs, two level teaspoonfuls of baking powder, one teaspoonful of rosewater. Cream the butter, add the sugar gradually, beating continuously; then the milk and the flavoring; next the flour, into which the baking powder has been sifted, and, lastly, the stiffly beaten whites of the

eggs, which should be folded lightly into the dough. Bake in three layer cake pans in an oven that is hotter than it would have to be for loaf cake. To make the filling, dissolve three cupfuls granulated sugar in one cupful of boiling water; cook it until it threads, then pour it over the stiffly beaten whites of three eggs, stirring constantly. To this icing add one cupful of chopped raisins, one cupful of chopped nut meats (pecans preferred) and five figs, cut into very thin strips. With this ice both the top and sides of the cake.

Note.—This cake is considered one of the most delicious ever made by a colored "mammy." It was invented by the cook of a prominent Charleston lady and has since been world-famous through being introduced in one of Owen Wister's delightful romances.

Mrs. James P. E. Scott.

Mrs. Margaret Hess, Wayne, Va.

LADY CAKE.

One-half pound butter, one pound granulated sugar, one pound flour, whites of nine eggs, one-half pint milk, two large teaspoonfuls Royal baking powder. Flavor with bitter almonds. ("*Mrs. A. R. L.*")

Mrs. Henry P. Taylor.

LEMON SPONGE GINGERBREAD.

One-half pound butter, one-half pound sugar, one pint molasses, one and one-half pounds flour, one-half glass dissolved pearl-ash, four eggs beaten light, one glass milk, one-half ounce spice and ginger, juice and rind of one lemon.

Mrs. Henry P. Taylor.

LEMON SPONGE CREAM LAYER CAKE.

One pound pulverized sugar, one pound eggs, one-half pound sifted flour, juice and grated rind of one lemon. Beat the whites of eggs to a stiff froth, add the sugar, beat well; then the *well beaten* yolks and lemon; again beat; add the flour, which *only stir* in carefully. Do not beat after the flour is added. Bake in deep pans, or in layers if for cream sponge.

Lemon Cream.—One cup granulated sugar, butter size of walnut, one tablespoonful cornstarch, yolks of two eggs, grated rind and juice of one lemon, one-half pint boiling water. Use an agate or porcelain kettle; put in the water, butter and cornstarch dissolved with a little cold water, *boil well* until it thickens, then add the sugar, lemon and beaten yolks; let all boil until thick. When cold spread between layers of cake.

Orange Icing.—Grated rind of one orange and juice of two oranges; strain through cheese cloth, mix in (not stir) pulverized sugar till just thick enough to spread without running. Dip knife in cold water and spread icing on cake.

Mrs. Henry P. Taylor.

LEPKAEHON.

One pound pulverized sugar, one pound flour, four eggs, one-quarter pound almonds, two ounces citron, one-quarter teaspoonful cloves, heaped teaspoonful of cinnamon, the peel of one lemon (grated). Rub the sugar and eggs together for one hour; when light, add all the other ingredients, the flour last. Grease pans and bake in a light oven.

Mrs. J. H. Michener.

LONG ISLAND CAKE.

One pound flour, one pound sugar, one-half pound butter, four eggs, one-half pint sour cream or milk, one teaspoonful saleratus. Flavor with vanilla. Good. (*"Mrs. J. W. C., Schooley's Mts."*)

Mrs. Henry P. Taylor.

MACAROONS.

One pound of almond paste, one pound of pulverized sugar, six eggs, whites only. Beat the whites very light, mix lightly with the sugar. Turn the paste into a wooden bowl, and chop fine with a chopping knife. Mix all together. Take thick butcher's paper, drop one teaspoonful of the mixture on the paper, put the paper into a baking pan first, then drop the mixture. Be careful not to have the oven too hot. Let the cakes remain on the paper until cold.

1885.

Mrs. Caldwell, Spring Lake.

MRS. JONES' MAPLE SUGAR CAKE.

One cup granulated sugar, one-half cup butter, three-quarters of a cup milk, two cups sifted flour, two teaspoonfuls baking powder, three eggs. Cream butter and sugar together, add well beaten yolks of eggs, milk, stiffly beaten whites and, lastly, the flour, through which baking powder has been sifted. Bake in layer tins.

Filling.—One and one-half cups light brown sugar, one-half cup shaved maple sugar, one-half teaspoonful baking powder, two tablespoonfuls thick cream, one-half cup butter. Boil all together until

thick, beat until smooth and spread between the layers and on top of cake. Halves of English walnuts laid on top layer is an improvement.

Mrs. Francis Bacon Jones.

MINNEHAHA CAKE.

Two eggs, two teaspoonfuls baking powder, one cup sugar, one-half cup butter, one-half cup milk, one and one-half cups flour. Flavor with vanilla.

Filling.—Boil one cup of granulated sugar in water enough to moisten it until it becomes ropy. Place it in a basin of cold water to cool. Beat the white of one egg to a stiff froth, pour it in the syrup and beat until cold and add one cup of stoned raisins.

MORAVIAN CHRISTMAS CAKES.

One pint of molasses, one-half pound butter and lard mixed, two pounds of flour, one-half pound sugar, one-half ounce cloves, one-half ounce cinnamon, one-half ounce ginger.

Christmas Cakes (White).—One pound of butter, five eggs, one pound of sugar, rosewater to the taste, flour enough to stiffen so that you can roll out.

M. J. C. Whitaker.

MOLASSES CAKE.

Two eggs (whites and yolks), one cup New Orleans molasses, one cup brown sugar, one tablespoonful ground ginger, one small teaspoonful ground

cinnamon, one-quarter pound butter, one large cup buttermilk. Put in sugar, molasses, butter, cinnamon and ginger. Set in pot of boiling water until melted, then beat a while; take off and add buttermilk, eggs, one teaspoonful baking soda; then add flour, *not too stiff*.

MORAVIAN SUGAR CAKE.

Two cups of bread-rising, one pint of milk, salt to taste, one cup of butter, one cup of sugar. Work thoroughly until as stiff as bread dough and until it will not adhere to the fingers. Set in a warm place, and when light spread it about an inch thick on tins and let rise again. When very light pinch holes at equal distances, cover with moist brown sugar and small pieces of butter. Sprinkle with cinnamon and bake in a rather quick oven fifteen or twenty minutes.

Mrs. M. J. C. Whitaker.

MORAVIAN SUGAR CAKE.

One pint yeast, one pint sweet milk (lukewarm), one cup butter and lard mixed, one cup sugar, one-half teaspoonful salt. In the evening mix these well together, adding flour until, in kneading, the sponge no longer adheres to the hand. The next morning knead and spread dough one-half inch thick on cake tins; let it rise until light, spread with butter, make holes here and there and fill with lumps of butter. Strew the whole richly with brown sugar and bake. After removing from the oven dress with nutmeg and cinnamon.

Elizabeth Comfort Gerhart.

MOUNTAIN CAKE.

Three cups sugar, one cup of butter; cream butter and sugar together; one cup of sweet milk, one teaspoonful of cream of tartar, one-half teaspoonful of soda dissolved in the milk, whites of ten eggs beaten very light, three and one-half cups of flour. Flavor with lemon.

Icing.—Whites of three eggs and one pound of pulverized sugar. Flavor with vanilla.

NEW ORLEANS CHOCOLATE CAKE.

One cup of butter, two cups of sugar, three cups of flour, five eggs.

Filling.—One can of condensed milk, one cup of granulated sugar, three-quarters of a cake of Baker's unsweetened chocolate, butter the size of an egg, large tablespoonful of vanilla, half a cup of boiling water.

To Make Cake.—Mix butter and sugar until creamy, then add yolks of eggs, then the milk, half the flour (sifted), then half of the whites beaten very light, then the other half of flour and the rest of the whites; last, two spoons of baking powder.

To Make Filling.—Put chocolate in steam boiler, when melted add butter and sugar; stir briskly a few seconds, then add milk; stir until thick, then add water to thin out, set aside to cool; when ready to use add vanilla. Always make filling first, before making the cake.

1905.

Mrs. Kells, New Orleans.

NUT CAKES.

Three-quarters of a pound butter, one pound pulverized sugar, six eggs, one pound flour, one pint

hickory nut kernels rolled very fine, one teaspoonful bicarbonate of soda, one teaspoonful cream of tartar. Keep dough in cold place. Roll very thin.

Mrs. Henry P. Taylor.

NUT WAFERS.

Two eggs, one cup brown sugar, three tablespoonfuls flour, one cup chopped pecan nuts, a pinch of salt. Bake in lady-finger pans. Dainty and delicious.

Mrs. McCown.

NUT WAFERS.

Two eggs, one cup of brown sugar, three rounded tablespoonfuls flour, one pinch of salt, one cup finely chopped pecans. Pack in lady-finger pans or drop very thin.

Mrs. J. H. Michener.

OATMEAL COOKIES.

Two cups sugar, one cup butter and lard mixed, one-half cup nuts (English or black walnuts), two cups oatmeal, four tablespoonfuls sour cream, two-thirds of a teaspoonful soda dissolved in hot water, two eggs, one teaspoonful salt, flour to make stiff dough. After creaming butter, add sugar, then well beaten yolks of eggs, sour cream, chopped nuts, oatmeal and salt; then put in the soda, the stiffly beaten whites, and, lastly, the flour. After mixing thoroughly it is better to stand away on ice to chill. Work dough into little flat cakes with floured hands; drop in buttered tins. Use moderate oven.

Recipe furnished by a notable housewife in Colorado. These are very delicious. *B. McGeorge.*

ORANGE CAKE.

One and one-half cups sugar, one-half cup butter, one-half cup milk, two cups flour, two teaspoonfuls baking powder, four eggs beaten separately and grated rind of one orange.

Filling.—White of one egg, pulverized sugar and juice of one orange.

ORANGE SPONGE CAKE.

Four eggs, two cups of sugar, two cups of flour, one teaspoonful baking powder. Beat the whites very stiff and light, then add the sugar, then the well beaten yolks, lastly the flour. Flavor with orange juice. Bake in layer tins. Make soft frosting flavored with orange to put between layers. Use the whites of two eggs, a little of the rind grated and the juice of an orange, just enough powdered white sugar to make a soft frosting. A few *drops* of lemon juice is an improvement, as the orange juice is so sweet. This makes quite a large cake baked in layers.

Miss H. E. Thomas, of Chicago.

PEANUT COOKIES.

Two tablespoonfuls of butter, two tablespoonfuls of milk, one teaspoonful of baking powder, one-quarter cup sugar, one egg, one-quarter teaspoonful of salt, one-half cup flour, one-half cup chopped peanuts, one-half teaspoonful vanilla. Drop from a teaspoon on unbuttered sheets one inch apart. Bake twelve or fifteen minutes in a slow oven.

Mrs. J. H. Michener.

PEANUT WAFERS.

One-half cup of butter, one cup of sugar, three-quarters of a cup of milk, one and one-quarter cups of flour (possibly more), two quarts of finely chopped peanuts. Spread on straight pans or sheets (very thin) and bake in very hot oven. Cut in squares and slide off quickly. *Mrs. J. Lewis Crozer.*

PECULIAR CAKE.

One-half pound butter, one pound sugar (A), one pound flour, six eggs, two good teaspoonfuls Royal baking powder, one teacupful sweet milk. Flavor with nutmeg or vanilla. Cream the butter and sugar, add the beaten yolks, then a little milk and flour alternately until all are used, then the beaten whites. Sift the baking powder through the flour. Bake in a slow oven. ("E. R. S.")

Mrs. Henry P. Taylor.

PFEFFERNUSSE.

(German Christmas Cakes.)

One pound sugar, two teaspoonfuls cinnamon, two nutmegs, four eggs, one pound flour, a little pepper. Beat the sugar with the yolks of the eggs for a quarter of an hour; put in the spices and flour, mold into little round cakes about the size of a soda biscuit. Bake slowly on iron sheets. Frost with plain icing.

Mrs. E. K. Schmidt.

PICCOLOMINI CAKE.

One cup of butter, three cups of sugar, five eggs beaten very light, four cups of flour, one cup of sweet milk, one teaspoonful of cream of tartar, one-half teaspoonful of soda. *Mrs. Robert Gover Allen.*

PLUNKETS.

Twelve eggs, one pound butter, one pound sugar, one-half pound flour, one-half pound corn starch, three teaspoonfuls baking powder. Bake in individual pans. ("Mrs. Lauer.") *Mrs. Henry P. Taylor.*

PRESIDENT CAKE.

Note.—The following recipe for cake is one which was found among Martha Washington's effects and is said to be one which was extremely popular with the first President and his guests.

To make it one must take ten eggs, dividing the whites from the yolks, and beat them both to a froth. Work a pound of butter to a cream; mix the whites into it, a spoonful at a time, then a pound of powdered sugar in the same manner. Follow this with the yolks of the eggs, one and one-quarter pounds of flour, the same quantity of mixed fruit, a teaspoonful of mace, half a nutmeg, grated, a gill of wine and some good brandy. *Mrs. James P. E. Scott.*

QUICK CAKE.

One-third cup soft butter, one and one-third cups brown sugar, one-half cup milk, one and one-third cups flour, two eggs, three tablespoonfuls of baking powder, one-half teaspoonful of cinnamon, one-half teaspoonful of grated nutmeg, one cup of *raisins, stoned and chopped*. Put ingredients in a bowl and beat all together for three minutes. If added separately the cake will not be a success. Bake thirty-five or forty minutes. *Etta Nowell.*

RICE CAKE.

Five whole eggs, one-half pound butter, one-half pound granulated sugar, one pound *rice* flour, a little nutmeg and vanilla. Mix all together. Spread on tins. Bake in a quick oven.

Mrs. Charles A. Potter.

SAN TARTS—CHRISTMAS CAKES.

One pound butter, two pounds granulated sugar, two pounds flour. Mix with the hands, then add three eggs well beaten; work into a lump and stand aside to freeze. Next morning roll out very thin and moisten tops with white of one egg, well beaten, and sprinkle with granulated sugar; then place on top three parts of a peanut or an almond.

This recipe will make about two hundred and twenty-five tarts and has been in use in one family for seventy-five years. They are excellent.

Mrs. James P. E. Scott.

SCRIPTURE CAKE.

One cup of butter (Judges 5:25), three and one-half cups flour (I Kings 4:22), three cups of sugar (Jeremiah 6:20), two cups of raisins (I Samuel 30:12), two cups of figs (I Samuel 30:12), one cup of water (Genesis 24:17), one cup of almonds (Genesis 43:11), six eggs (Isaiah 10:14), a little salt (Leviticus 2:13), one tablespoonful honey (Exodus 16:31), sweet spices to taste (I Kings 10:10).

Follow Solomon's advice for making good boys, and you will have a good cake.

Mary B. Gamble.

SILVER CAKE AND GOLD CAKE.

One-half pound butter, one pound sugar, whites of eight eggs, one cup thick milk, one teaspoonful bi-carbonate of soda, one teaspoonful cream of tartar, one small cup peach kernels. Bake one hour and a quarter.

Gold Cake.—One-half cup butter, two cups sugar, one cup milk, three and one-half cups flour, yolks of eight eggs, one-half teaspoonful bi-carbonate of soda, one teaspoonful cream of tartar. ("Mrs. W. B. Webb.") *Mrs. Henry P. Taylor.*

S. M. CAKE.

One pound flour, one pound sugar, three-quarters of a pound butter, five eggs, one pound currants or raisins, one-half pound citron, one-half teacupful milk. Bake one and a half hours.

Mrs. A. Hennen Morris, "Avalon," New York.

SNIPPY DOODLE CAKE.

One cup granulated sugar, one cup flour, one-half cup milk, two eggs beaten light, one tablespoonful butter, one tablespoonful cinnamon, one and one-half teaspoonfuls baking powder. Cream butter and sugar, add eggs, beaten all together and light; then the flour and milk, stirring briskly. Mix cinnamon and baking powder together with the flour. Bake in a sheet and sprinkle granulated sugar on top when nearly done.

Elizabeth Lohman, Gibraltar Island, Ohio.

SOUR CREAM SPICE CAKE.

One-half cup butter, two cups brown sugar, one cup sour cream, two cups flour, three eggs, two level teaspoonfuls cloves, two level teaspoonfuls allspice, two level teaspoonfuls cinnamon, one-half level teaspoonful nutmeg, one-quarter level teaspoonful ginger, one-half level teaspoonful soda. Proceed as in making cup cake, sifting soda and spices with the flour.

Mrs. Geo. Kelly.

SPICE CAKE.

One cup of butter, two cups of sugar, four eggs, three cups of flour, one cup of buttermilk with one teaspoonful of soda dissolved in it, one cup of raisins chopped a little, one teaspoonful of cinnamon, one-quarter of a teaspoonful each of cloves and mace, half a teaspoonful of allspice, one grated nutmeg.

1784.

Grandmother K.

SPICE CAKE.

One cup of sugar, two-thirds cup of butter, yolks of five eggs, one cup of New Orleans molasses, one cup of sour cream, three cups of sifted flour, two teaspoonfuls of cinnamon, one and one-half teaspoonfuls of allspice, one teaspoonful of ginger, one teaspoonful cloves, two teaspoonfuls of bicarbonate soda, whites of three eggs, well beaten. If sour cream is not available milk may be used, in which case two teaspoonfuls of baking powder should take the place of the soda.

The sour cream is preferable as it makes the cake soft and rich. Mix the ingredients in the order given, beating well until the soda is put in, after which the batter should be stirred just enough to mix in the soda and well beaten whites of eggs. Bake in layer tins.

Dressing.—Boil two cups of granulated sugar and one cup of water—without stirring—until they form a thick syrup. Pour gradually on the well beaten whites of two eggs, beating all the time, until it is cool. If the dressing becomes too stiff a little cold water may be added. Spread on the layers of the cake.

Miss Alice B. Barr.

SPONGE CAKE.

Ten eggs, their weight in sugar, and half the weight in flour. Juice and grated rind of one lemon. Beat the yolks very light, add sugar, beating all the time. Have the whites beaten to a stiff froth, then add alternately the whites and flour, which has been sifted twice, reserving a portion of the whites to stir in at the last. After you begin to add the whites, stir the cake very lightly. Do not beat.

Mrs. J. M. Jenkins.

SPRINGERLAE.

One pound white sugar, one pound of flour, four eggs, the rind of one lemon, grated. Beat sugar and eggs one hour. Then add flour. Lay cakes in a dry place over night and bake following day in a light oven. Dutch again, but fine.

Mrs. J. H. Michener.

STRAWBERRY SHORT CAKE.

One-half pint flour, one teaspoonful cream of tartar sifted into flour, one tablespoonful of butter rubbed into the flour, a little salt, one pint cold milk, one-half teaspoonful soda dissolved in the milk. Divide the dough and roll into two round cakes. When baked, butter and add the fruit between and on top.

SUGAR CAKES.

One cup butter, two cups granulated sugar, four eggs, one-half cup milk, four teaspoonfuls of baking powder and enough flour to make a soft dough to roll out. Cream the sugar and butter and add milk; beat eggs separately, adding yolks to above. Mix baking powder to flour and add flour and whites alternately.

Mrs. Williams.

SUGAR COOKIES.

One cup butter, one cup sweet milk, two cups sugar, two eggs, six cups flour, one nutmeg, one teaspoonful saleratus, two teaspoonfuls cream of tartar. Roll thin and bake quickly. *Mrs. S. R. Tomkins.*

SUGAR COOKIES.

Two cups sugar, one cup butter, two eggs, whites and yolks beaten separately, flour to make stiff dough, one teaspoonful baking powder, one teaspoonful salt, one teaspoonful lemon or any desired flavoring. Cream butter, beat sugar well into it. Add well beaten yolks of the eggs, then the whites, then sift in

the flour through which the baking powder has been sifted. Add salt and flavoring last of all. Roll out very flat, cut out with round or heart-shaped cutter, sprinkle with sugar, cinnamon and chopped nuts and place in floured pans. Cook in moderate oven.

B. McGeorge.

TAYLOR CAKE.

One pint New Orleans molasses, one-half pound butter, three eggs, one-half pint milk, one-half pound brown sugar, two pounds flour, one tablespoonful bicarb. soda, one dessertspoonful cinnamon, ginger and spice. Mix butter, sugar and eggs well together, add molasses, milk, spice and flour. Drop on tins.

Mrs. Henry P. Taylor.

A THANKSGIVING CAKE.

One pound of butter, one pint of milk, two and one-half pounds of flour, one cupful of yeast, two eggs, one and one-half pounds of sugar, one-half pound of raisins, one-half pound of currants, one-quarter pound of citron, one whole nutmeg, grated, one tablespoonful of mace, one gill of fine brandy. The flour, the milk and half the butter are mixed with the yeast and set to rise over night. The next morning all the other ingredients, with the exception of the fruit, are added, and the dough is left to rise for another three hours. It is then lifted into the cake pans with the aid of a skimmer, the fruit, already thoroughly mixed, being added as each skimmerful is placed in the buttered pans. Set it aside for fully half an hour that it may

rise once more, and then bake it in a slow but steady oven. Frost with a boiled white icing.

This recipe comes from a very old lady of Providence, R. I., in whose family it has been used for over one hundred and fifty years.

Mrs. E. K. Schmidt.

FINE WAFER JUMBLES.

One pound pulverized sugar, one pound butter, one pound two ounces flour, five eggs; beat well; small teaspoonful batter dropped and spread round on buttered sheet irons.

Mrs. Henry P. Taylor.

WALNUT CAKE.

One-half pound sugar, whites of three eggs, yolks of two eggs, one-quarter pound butter, one-half cup sweet milk, one-half pound flour, one and one-half pints walnuts floured, one teaspoonful of cream of tartar, one-half teaspoonful soda. Cream sugar and butter, add yolks and milk, then soda and cream of tartar, flour and nuts, and last the well beaten whites.

Mrs. O. H. Paxson.

WASHINGTON CAKE.

Take three-quarters of a pound of butter, one pound of granulated sugar, cream them well together, add six well beaten eggs and one pound of sifted flour, one small nutmeg, one tablespoonful of cinnamon, one wineglassful of sherry, one wineglassful of brandy or whiskey, one teaspoonful of soda dissolved in a cup of sweet milk. Then take three pounds of seeded raisins, mix with extra flour, stir into the batter and bake at once. Iced or not, as you wish.

Katharine Spencer.

WHITE CAKE.

One-half cup butter, one cup sugar, one and one-half cups flour, one-half cup milk, three eggs (whites only), one teaspoonful baking powder, one teaspoonful vanilla. Beat butter to a cream, add sugar gradually, then milk, baking powder and vanilla, then flour, and last add the stiff beaten whites. (From a French Chef.) *Contributed by Mrs. Valentine Morris.*

WHITE FRUIT CAKE.

One cup butter, two cups sugar, one scant cup milk, whites of five eggs, one grated cocoanut, one pound almonds, blanched and chopped fine, one pound citron cut very thin, three and one-half cups of flour, three teaspoonfuls baking powder. Add fruit last thing. *Josephine E. Buckman.*

WHITE FRUIT CAKE.

One pound of sugar, whites of sixteen eggs, three-fourths of a pound of butter, two cocoanuts grated, one-half pound almonds sliced thin, two pounds citron sliced thin, three teaspoonfuls of baking powder, flour enough to make stiff batter.

Mrs. M. J. C. Whitaker.

WHITE LAYER CAKE.

One-half cup of butter, one cup of sugar, one and one-half cups of flour, whites of four eggs, two scant

teaspoonfuls baking powder, one-half cup of milk, flavor to taste.

Icing—Boiled Icing.—Two cups of sugar, one-half cup of water, boil without stirring until it ropes. Beat whites of two eggs light, pour syrup over the whites, stirring all the time till most cool. When "just right" this is fine. *Mrs. O. T. Haines.*

WHITE MOUNTAIN CAKE.

One cup butter, three cups sugar, one-half cup, sweet milk, whites of ten eggs, two teaspoonfuls cream of tartar, one teaspoonful soda, three and one-half cups of flour. Cream butter and sugar well, add cream of tartar and soda to the milk, stir all together, add whites of eggs, well beaten, and flour last. Flavor with vanilla and bake in three jelly cake tins. Fill and ice with the following: Beat the whites of three eggs stiff and add one pound of pulverized sugar and grated cocoanut for flavor. *Mrs. O. H. Paxson.*

WHITE MOUNTAIN CAKE.

Three-fourths of a cup of butter, two cups of sugar, yolks of seven eggs, one egg, both yolk and white, three-fourths of a cup of milk, three cups of flour, two teaspoonfuls of yeast powder. Bake in layers.

Icing.—Whites of seven eggs, one pound of pulverized sugar, two small or one large cocoanut grated. *Mrs. M. J. C. Whitaker.*

WHITE SPONGE CAKE.

Whites of four eggs, beaten lightly, one-half cup pulverized sugar, one-half cup sifted flour, with one-half teaspoonful cream of tartar added to the flour; stir in lightly; no soda; flavor to taste. Bake twenty minutes. If oven too hot, cover with paper. (*"Call."*)

Mrs. Henry P. Taylor.

"YORK" NUT KISSES.

Place in large bowl the whites of five eggs, one pound pulverized sugar, two teaspoonfuls of lemon juice. Beat all together until stiff enough to stand alone, then add one pint of hickory nut kernels. Stir them through the mixture. Drop from a teaspoon on buttered tins and bake slowly in a cool oven. (*"Miss F."*)

Mrs. Henry P. Taylor.

"YORK" SHELLBARK CAKE.

One-half pound butter, one and one-quarter pounds flour, one and one-quarter pounds sugar, six eggs, one-half cup sweet milk, two teaspoonfuls Royal baking powder, one pound seeded raisins, one pint kernels, one wineglassful brandy. (*"Miss F. H."*)

Mrs. Henry P. Taylor.

BOILED FROSTING.

One cup granulated sugar, five teaspoonfuls of water. Boil until it threads from the spoon, then pour over the beaten white of an egg.

Mrs. Charles S. Smith, Philadelphia.

CARAMEL FILLING FOR CAKE.

Two cups brown sugar, one cup of cream. Cook until it candies, then add a teaspoonful of butter. Flavor with vanilla. Any kind of layer cake can be used, but delicate cake is a good one, viz.: three eggs, half cup butter, one cup sugar, one pint flour, half cup sweet milk, one teaspoonful baking powder.

Miss Thomas, Chicago, Ill.

CHOCOLATE ICING FOR CAKE.

One egg, one and one-half cups granulated sugar, two ounces chocolate, two tablespoonfuls milk, flavor with vanilla, butter size of walnut, put on stove, cook until it thickens, remove and keep warm until ready to ice cake.

FROSTING.

Two cups of sugar, one cup of water, half a teaspoonful of cream of tartar. Cook until it ropes. When cool add the whites of two well beaten eggs, with cream of tartar.

LEMON FILLING FOR SPONGE CAKE.

One lemon, one cup sugar, one teaspoonful of butter, one-half teaspoonful of flour, one egg. Boil all together. Good and tried.

XII. PASTRY.

CHEESE CAKE.

Two cakes of cottage cheese, three eggs, one pint milk, small piece of butter rubbed in the cheese, one-half teaspoonful of cinnamon, pinch of salt. Sweeten according to taste. Pour into an oblong pan lined with good pie crust. Grate nutmeg over the top and bake. More eggs and less milk make the cheese cake richer.

M. B. Packer.

COCOANUT PIE.

Grate a fresh cocoanut and save the milk. Melt one-quarter of a pound of butter, three-quarters of a pound of granulated sugar. Then add the cocoanut and the milk of cocoanut. After mixing well, stir in seven well beaten eggs and one pint of cream. Bake without top crust.

Mrs. R. S. Spencer.

CREAM PIES.

Three eggs, one cup sugar, one large cup flour before sifting, two tablespoons sweet rich milk, butter size of an egg, one teaspoon baking powder. Mix like cake. Bake in thin tins in rather slow oven.

Custard Filling.—Two eggs, one cup sugar, one pint rich milk. Let milk come to boiling point. Pour it on the beaten eggs and sugar, stirring all the time. Put back and thicken with two tablespoons cornstarch in a little milk. Flavor with vanilla. Let pies cool. Split in half and spread custard between.

Mrs. Robert Gover Allen, Darlington, Md.

CUSTARD PIE.

Beat the yolks of three eggs to a cream. Stir thoroughly a tablespoonful of sifted flour in three tablespoonfuls of sugar. This separates the particles of flour so that there will be no lumps. Then add to it the beaten yolks. Put in a pinch of salt, one teaspoonful of vanilla and a little grated nutmeg; then the well beaten whites of the eggs, and lastly a pint of scalded milk (*not* boiled) which has been cooled. Mix this in by degrees and turn all into a deep pie pan, lined with a good paste, and baked from twenty-five to thirty minutes. The secret in custard pies is the addition of this little bit of flour. Not that it thickens it any—but prevents the custard from breaking (or going to whey) and gives a smooth appearance when cut. (C. H. H.)

Also Mrs. E. S. Pugh.

FLORIDA LEMON PIE.

Grate one lemon and pour a cup of boiling water on it. Strain and set on stove with two tablespoons

cornstarch and stir until thick. Take off stove and add one cup of sugar. While cooling beat yolks of two eggs and stir in with piece of butter size of a hickory-nut. Bake in pastry shell. Beat whites, add one tablespoon of sugar and put over top and lightly brown in cool oven.

LEMON CHEESE CAKE.

To one-quarter pound butter add one pound loaf sugar, six eggs, leaving out the whites of two, the grated rind and juice of two large lemons. Put together over a slow fire and stir gently until as thick as cream. Pour into jars *and it is ready to use for tarts.*

A delicious recipe given me by a lady from Rochdale, England.

*Mrs. J. H. Handley,
Bay Ridge, Brooklyn, N. Y.*

HATTIE'S LEMON CUSTARD.

Two lemons. Grate the rind of less than one lemon. Squeeze the juice of the two lemons into a bowl, add the rind and add enough cold water to measure two cups full, butter size of an egg, two table-spoonfuls flour, three eggs, sugar to taste. Mix butter and sugar together, then beaten eggs and flour, then the rind of lemon, the two cupfuls of water and juice. This will make two pies.

Mrs. Henry P. Taylor.

LEMON MERINGUE.

Pastry.—Two cooking tablespoonfuls of flour, pinch of salt, one tablespoonful of lard. Moisten with ice water.

Filling.—Yolks of three eggs, one cup of sugar, butter size of walnut, melted; one level tablespoonful flour, one and one-half cups boiling water, juice and rind of one lemon. Put all on fire and boil until it thickens slightly. Then fill pastry.

Icing.—Take whites of eggs and beat until light and add enough sugar to sweeten, also a little lemon juice. Put in hot oven to brown.

Mrs. E. Schlenk.

LEMON MERINGUE PIE.

Rind and juice of one lemon, one cup of sugar, yolks of two eggs, one tablespoonful of cornstarch, one cup of hot water. Mix all together and let come to a boil. Bake crust first and pour ingredients into it.

Icing for pie.—Take whites of the eggs, beat until stiff; and two small tablespoonfuls of pulverized sugar. Spread on the top and set in oven to brown slightly. (*C. H. H.*) *Also Mrs. E. S. Pugh.*

LEMON PIE.

Three eggs (use whites for top), one cup sugar, two and one-half cups water, two lemons and rind of one, two tablespoonfuls cornstarch. Beat yolks of eggs, add sugar, then water. Put on to boil. When

almost boiling add lemon juice mixed with little water. Stir for few minutes, then add cornstarch which has been dissolved in water, and boil till whole thickens.

Mrs. Valentine Morris.

LEMON PIE.

One lemon, grated rind and juice, two cups sugar, two cups hot water, four tablespoonfuls of flour, yolks of four eggs, butter size of egg, melted. Bake in pie crust and when done beat the whites to a stiff froth and mix with four tablespoonfuls of sugar. Spread over the tops and return to the oven until browned slightly. This quantity will make two pies.

Mrs. George Kelly.

LEMON PIE.

The juice of one lemon, one cup of sugar, three eggs, yolks, one cup of sweet milk, two tablespoonfuls of cornstarch. Cut the rind of the lemon in half tumbler of cold water and add to the other ingredients. The above quantities are for one pie. When baked, beat the whites of eggs with one tablespoonful of white sugar, spread on top of pie and brown in oven.

Mrs. Robert Gover Allen, Darlington, Md.

LINDEN HALL SEMINARY TAFFY PIES.

Line pie dish with pie crust. Take one cup brown sugar, one tablespoon flour, and butter the size of a walnut. Mix flour and sugar and lay butter on top.

Elizabeth Comfort Gerhart.

MARYLAND LEMON PIES.

Two cups sugar, one-half cup butter, one cup milk, one-half cup grated cracker, four eggs, two lemons, juice and grated rind. Beat the eggs separately and put a meringue on top if desired. This makes two good-sized pies.

Mrs. J. H. Michener.

SUPERFINE MINCE MEAT.

Four pounds chopped beef, four pounds chopped suet, six pounds chopped apples, four pounds currants, four pounds raisins, four pounds sugar, one pound citron, grated nutmeg, cinnamon to taste. Wet well with brandy and sherry wine. Put in Mason jars, it will keep for four or five months. Before baking add grated rind of lemon. (*Mrs. A. Russel.*)

Mrs. Henry P. Taylor.

MINCE MEAT.

Five pounds of beef or tongue, four pounds of raisins, four pounds of currants, three pounds of suet, quarter of a peck of apples, four pounds of brown sugar, one pound of citron, four grated nutmegs, three lemons, one quart of Madeira wine or sherry, one pint of brandy.

1874.

Mrs. Noblit.

MINCE MEAT.

Three pounds of well boiled beef minced, one pound suet, seven pounds chopped apples, two pounds

raisins, two pounds currants, one pound citron, one quart brandy, one quart whiskey, four lemons, four grated nutmegs, cloves, allspice, cinnamon and salt to taste, one-half gallon cider, four pounds brown sugar.

MINCE PIE.

Mince Meat.—Two pounds lean meat, one pound suet. Add a little salt. Boil and let stand over night. Chop meat and suet fine; then add two pounds seedless raisins, two pounds currants, one-half peck apples, greenings preferred; one-half pound citron, the inside of two lemons, two pounds soft white sugar, one teaspoonful cinnamon, one-half teaspoonful cloves, one-half teaspoonful allspice, one nutmeg. Moisten all with cider and add brandy when you make your pies.

Pastry.—Pastry flour, four cups (enough for two pies), pinch of salt, one cup of lard. Wet with ice water and place in refrigerator to cool before filling.

This recipe has been used in my family for over fifty years with great success.

Mrs. E. Moore.

MOLASSES LEMON PIE.

One large juicy lemon, one cup seeded raisins, one cup molasses, one-half cup cold water. Grate the rind of the lemon and cut into very fine slices. Line in a pie-dish with crust. Distribute one-half the lemon and rind, half the raisins, half of the molasses, and half the water in the crust. Sprinkle lightly with flour.

Cover with a very thin wafer crust. Use the remainder of the ingredients as before. Moisten the edge to prevent boiling over and cover with upper crust. Some, to retain the juice, use a strip of new muslin around edge, which is easily removed after baking. (*Miss Onderdonk.*) *Mrs. J. H. Michener.*

PUMPKIN PIE.

Two cups of boiled pumpkin, three-quarters of a cup of sugar, three eggs, two spoonfuls of molasses, one spoonful of melted butter, two cups of milk, cinnamon and nutmeg to taste. Beat the whites of the eggs and put them in last. This makes the pies brown on top. *Mrs. John M. Butler.*

PUMPKIN PIES.

"If I can't get pudding I will take pie" (an old proverb).

Select the "Boston Narrow Squash" or "Sweet Potato Pumpkin." Cut a medium sized pumpkin into squares (about five quarts). Boil until soft and strain through a sieve. Add while hot one pound sugar, one-half pound butter. When cooler add five eggs, three pints of milk and five tablespoonfuls of flour, cinnamon to taste. Line pie plates with paste. Fill pretty full and bake. *Mary Bunting Wolff.*

PUMPKIN PIE.

One quart prepared pumpkin strained quite thick, one cup cream, four eggs beaten up with enough sugar

to sweeten, one-half cup of molasses, one teaspoonful of ginger, one-half teaspoonful of cloves, two tablespoonfuls melted butter, one teaspoonful of salt, salt-spoon of cinnamon. Be sure to boil pumpkin with teaspoonful of salt. *Mrs. E. H. Rosenquest.*

RAISIN PIE.

Four cooking tablespoonfuls of flour, two tablespoonfuls of lard, pinch of salt. Moisten with ice water. One pound seedless raisins. Wash and cover with water and boil slowly until tender and sweeten to taste. Thicken with two tablespoonfuls of flour.

Mrs. E. Schlenk.

TEMPERANCE MINCE MEAT.

Three pounds lean beef, the tender part of round, three pounds of apples chopped fine, one-half pound of suet, two pounds of raisins, two pounds of sugar, two quarts of cider, one-half dozen of lemons, grate first the rind, then cut the lemons and grate the inside; one and one-half nutmegs, one tablespoonful of ginger, two tablespoonfuls of cinnamon, one tablespoonful of salt.

Mrs. A. M. Pennypacker.

XIII. PUDDINGS AND DESSERTS.

A BANANA DESSERT.

One-half pound macaroons, twelve bananas sugared, one quart whipped cream. Slice the bananas, put a layer of bananas, then a layer of macaroons dipped in sherry and sprinkled well with powdered sugar, a layer of whipped cream. Repeat this. This makes a very rich dessert. *Miss Ash.*

AMERICAN CREAM.

Dissolve one-half box of Cox's gelatine in small quantity of cold water. Heat one quart milk, put in gelatine, yolks of four eggs beaten light and three tablespoonfuls sugar. Let come to a boil, then have ready the whites of the eggs beaten light, with a little sugar, and stir in after removing from the fire. Flavor with one tablespoonful vanilla. Pour in mold and put in cool place until next day. Eat with cream.

E. P. '80.

APPLE DUMPLING.

Four large Irish potatoes boiled and nicely mashed. While hot add two tablespoonfuls of butter, a little salt and a teacup of cold water. Knead in one pint of flour, beat with a rolling pin till tender, sprinkle on a little flour if necessary, scald your cloth and flour it, lay it on

a bowl; roll out your pastry. Slice fourteen apples and one lemon, sprinkle with a little cinnamon, or cloves if you like, and a little sugar. Roll the apples in the pastry, wrap in the cloth, boil at least two hours and serve with sauce. (From a famous Virginia house-keeper.)

Mrs. J. Thompson Cole.

APPLE GINGER.

Four pounds chopped apples very fine, four pounds sugar, four small lemons, one ounce white ginger root, one pint water. When boiling put in apples, boil slowly about an hour, then drop in lemons sliced after grating off the rind. Cook another hour, then stir in grated rinds just before taking off the fire.

Mrs. J. H. Michener.

APPLE MERINGUE.

Take a pudding dish, one that you use for baking and fill it three-quarters full of apple sauce, sweetened and flavored with nutmeg. Then cover the top with lady fingers. Beat the white of an egg with some pulverized sugar tolerably stiff and put it in between the lady fingers and around their edges. Brown slightly in the oven to harden the icing. Let cool and serve with cream. (In 1867.)

Mrs. Charles S. Smith, Philadelphia.

BAKED RICE.

One teacup of boiled rice, place in a baking dish, mix with lump of butter size of an egg, and a teacupful of milk or enough to make dish conveniently full. Bake until nicely browned.

BALLOONS.

One pint of flour, one quart of milk, six eggs, a little salt. Whites and yolks beaten separately. Bake twenty minutes in a hot oven.

November, 1886. *Mrs. H. E. Cooke,*
Manchester, N. H.

BLANC MANGE.

Take a heaping tablespoonful of Irish moss, wash in several waters, then cover well with water, and boil till very soft. Strain through a bag or fine sieve, get all out of it possible. Add one pint of milk, boil for two minutes, flavor with wine and vanilla, sugar to taste, turn into molds and serve with cream. A very old recipe. *M. S. C.*

CARAMEL CUSTARD.

Four eggs, one quart milk, bake in a bowl or cups, one-half cupful of sugar browned and water to make a syrup. Pour over the custard when served.

Mrs. D. Wistar.

CHARLOTTE RUSSE.

Whites of two eggs, one pint cream, one-half cupful sugar, one-half teaspoonful vanilla. Beat until it thickens and serve on stale sponge cake.

J. C. Chace, R. I.

CHARLOTTE RUSSE.

One pint thick sweet cream, whites of three eggs, one-half box Cox's gelatine, one tablespoonful vanilla extract, two tablespoonfuls wine, one-quarter pound sugar. Beat the cream to a froth, also the eggs. Dissolve the gelatine in only as much water as is necessary, have it very smooth before using it. Sweeten the beaten cream, add the eggs, gelatine and flavoring. Beat all together for a few minutes. Line a deep dish with cake or macaroons, pour in the mixture, let it stand for an hour to stiffen and get cold. Turn it out before sending to table. *(Mrs. A. R. Little.)*

Mrs. Henry P. Taylor.

CHARLOTTE RUSSE.

Two tablespoonfuls gelatine, soak in two cupfuls cold milk for ten minutes, beat until dissolved, strain, add six tablespoonfuls pulverized sugar, and, when cool, six tablespoonfuls sherry, one tablespoonful vanilla. When slightly jellied stir into one pint of whipped cream. *(From German Cook Book.)*

Mrs. Valentine Morris.

CHERRY PUDDING.

Sift one and one-half cups flour, two teaspoonfuls baking powder, one-half teaspoonful salt, one tablespoonful sugar, one tablespoonful melted butter, two eggs beaten very lightly, one cup of milk. Mix into a batter. Have ready two pounds of sour cherries, stoned, saving all the juice, pour the batter into a buttered mold, pour cherries on top of batter, strew

thickly with sugar, press them down and bake thirty minutes.

Sauce.—One small cup of sugar, one egg, butter size of a walnut, one tablespoonful of flour mixed with two tablespoonfuls of cold water, put nearly a pint of water on to boil, when boiling, pour in thickening and then other ingredients, stir until it becomes a little thick, then flavor with nutmeg and brandy. This makes a most delicious pudding.

Mrs. J. P. E. Scott.

CHOCOLATE BREAD PUDDING.

Two cups stale bread crumbs, four cups scalded milk, two squares Baker's chocolate, two-thirds cup of sugar, two eggs, one-quarter teaspoonful salt, one teaspoonful vanilla. Soak bread in milk thirty minutes, melt chocolate in sauce pan placed over hot water, add one-half sugar and enough milk taken from bread and milk to make of consistency to pour, add to mixture with remaining sugar, salt, vanilla, and eggs slightly beaten; turn into buttered pudding dish and bake one hour in a moderate oven. Serve with hard sauce or cream. (From the Boston Cooking School Cook Book.)

Fannie Merritt Farmer.

CHOCOLATE PUDDING.

Two ounces chocolate, one-half cup butter, one-half cup milk, one and one-half cups sugar, and three-quarters cups flour, one teaspoonful vanilla, one heaping teaspoonful baking powder, four eggs. Dissolve the chocolate in five tablespoonfuls of boiling water. Beat the butter to a cream, add gradually the

sugar, beating all the while, add the yolks, then beat again, then the milk, then the melted chocolate and flour. Give the whole a vigorous beating. Now beat the whites of the eggs to a stiff froth, and stir them carefully into the mixture; add the vanilla and baking powder. Mix quickly and lightly and turn into a greased cake pan, and bake in a moderate oven forty-five minutes. This will make a large and a small turk's head. Pour melted chocolate around the cake and pile whipped cream in the middle. *Mrs. J. H. Harding.*

COCOANUT PUDDING.

One-half cup cocoanut, grated; one pint of milk, one-half cup of sugar, two tablespoonfuls of cornstarch, whites of four eggs beaten to a stiff froth and stirred in after the cornstarch is cooked.

Custard for pudding.—Yolks of the four eggs, one pint of milk, one-half cup of sugar, flavor with vanilla and add a little cornstarch. This is a very delicious pudding. *Mrs. E. T. Pugh.*

AUNT LYDIA'S COCOANUT PUDDING.

One pound grated cocoanut, one pound sugar, one-half cup grated bread crumbs, the whites of ten eggs; one-quarter pound of butter and a little rosewater. Rub butter and sugar together; and when light add eggs and cocoanut alternately. This is filling for pie, one crust. The best I ever ate in childhood.

Mrs. J. H. Michener.

COCOANUT PUDDING.

To one pound grated cocoanut add one pint milk, with the milk of the nut. Boil five minutes, then let it cool. Beat together one-half pound butter and one-half pound sugar to a cream, six eggs well beaten, one glass wine, one lemon grated (rind and pulp), two tablespoonfuls grated crackers, one nutmeg. Beat all together three or four minutes, then bake in pie plates lined with puff paste. *Mrs. Henry P. Taylor.*

COTTAGE PUDDING.

One cup of sugar, one tablespoonful of butter, one egg, one cup of milk, three cups of flour, and one teaspoonful of baking powder. Bake and eat hot with hard sauce or dip. *Mrs. J. M. Jenkins.*

CRANBERRY SHERBET.

One quart cranberries, one and one-quarter pints water, one pound granulated sugar. Cook until it will press through a colander, strain and freeze. This will serve twelve persons in cups. *S. B. Phillips.*

CUSTARD PUFF PUDDING.

One pint of milk, four eggs, three tablespoonfuls of flour, a pinch of salt. Bake twenty minutes in a quick oven. Serve with either hard or wine sauce.

Southern recipe, given by an old cook in Thomasville, Georgia, to

Mrs. Henry D. Cooke, New York.

DANDY PUDDING.

Eighteen lady fingers, or half lady fingers and half macaroons.

Custard.—One pint milk, two tablespoonfuls of cornstarch, two tablespoonfuls of sugar, yolks of three eggs. Pour custard over lady fingers, beat whites of eggs to a stiff froth with a little sugar, pour whites over custard and brown in oven for a few minutes.

Mrs. G. J. H. Apeldorn.

FAIRY CUSTARD.

One quart milk, six eggs, one tablespoonful cornstarch, sweeten and flavor with vanilla. Put milk on to boil, in a farina kettle, with the flavoring. Beat to a stiff froth the whites of three eggs. When the milk boils, with a tablespoon drop the whites in, and scald them, then take them out with a skimmer and put away on a flat dish. To the milk then add the six beaten yolks, corn starch and sugar, let it boil until like a *thick* cream. Set away to cool. When ready to serve, beat the other three whites of eggs to a stiff froth, and add some preserved strawberries (same as for floating island). Then in your individual saucers put some custard, next the strawberry float, and on the top the scalded whites.

Mrs. Henry P. Taylor.

FRENCH HONEY.

One-half pound butter, two pounds brown sugar, well creamed, add twelve eggs well beaten and juice of six lemons, grated rind of two lemons. Stir all thoroughly together and boil twenty minutes.

Mrs. O. H. Paxson.

FRESH FRUIT SHERBET.

Two grapefruit, one pineapple, maraschino cherries, six oranges, one-half pound white grapes. Cut grapefruit and oranges in halves, remove seeds, scoop out pulp without breaking sections. Remove rind from pineapple and cut into small pieces. Cut the grapes in half, lengthwise, and remove the seeds. Mix the fruits carefully together, adding sugar if desired. Keep on ice until wanted. Serve in sherbet glasses. Place two maraschino cherries or a few ripe strawberries on top of each glass. This sweet is excellent for winter luncheons, when hothouse fruit is the only kind obtainable. *Beatrice McGeorge.*

FROZEN CUSTARD.

One quart milk, eight eggs, yolks only, one and three-quarters cups of sugar, one heaping tablespoonful of cornstarch, two inches vanilla bean. Put milk to boil in double boiler with vanilla bean, then add sugar, cornstarch and eggs beaten together, dissolving the cornstarch in a little of the cold milk saved from the quart. Stand to cool, but before cold add one pint of good cream, then freeze. *Katharine Spencer.*

FRUIT PUDDING.

One pint milk, three cups flour, three eggs, two quarts cherries, stoned, or blackberries. Steam in a double boiler for two and one-half hours. Grease boiler with melted butter. Make a sauce, using the juice of fruit for flavor.

Mrs. Josephine Elsegood Buckman.

GRAHAM PUDDING.

One and one-half cups graham flour, one cup milk, one-half cup molasses, one cup raisins seeded and chopped, one teaspoonful of soda, one-half teaspoonful salt. Sift the graham flour and afterwards return the bran. Dissolve the soda in a tablespoonful of milk, add molasses and salt. Pour this mixture upon the graham flour and mix well, add raisins and steam four hours in baking powder tins, or any other tins preferred.

Golden Sauce for the Graham Pudding.—Beat one-third of a cup of butter to a cream, beat into it a cup of sugar, add the beaten yolks of three eggs. After beating the mixture vigorously, add wine and brandy.

Have the whites of the eggs beaten to a stiff froth, and stir into the beaten mixture. Set the bowl into a pan of boiling water and stir constantly for five minutes. Contributed by Miss Onderdonk through

Mrs. J. H. Michener.

HAWARDEN PUDDING.

Put in a farina boiler one quart of milk, when it comes to a boil stir in one tablespoonful cornstarch moistened with cold milk. Sweeten rather sweet, as the sugar freezes out, then add the well beaten yolks of six eggs, and let it boil until like a thick cream, stirring from the sides and bottom all the time with a wooden spoon, take off from fire and pour in bowl and add vanilla extract. Stand to get cold. Cut up in bowl one-half dozen candied apricots, one cup candied

cherries, and some fine slices citron, cover well with sherry wine and let it stand for two or three hours. When ready to freeze, add the beaten whites of the eggs to the custard and the fruit. Put all in freezer or pudding moulds. Pack in tub of ice and salt, and stand away to freeze, for four or five hours. Do not stir it.

Mrs. Henry P. Taylor.

HESTON PUDDING.

Into one pint of boiling water put one tablespoonful cornstarch, well mixed with a little cold water. Beat four or five eggs separately, pour starch into a large meat dish and while hot pour over the beaten whites, stirring briskly to mix well. Set this aside to cool. Take yolks of eggs and one pint of new milk to make a custard. When cool flavor custard with vanilla and mix the two together, a tablespoonful at a time. Serve very cold.

HONEY COMB PUDDING.

One cup milk, one cup sugar, one-quarter pound butter, one cup flour, one pint molasses, ten eggs, one teaspoonful soda.

Very fine indeed. Given to a member of our family fifty years ago by a first-class cook.

E. F. Grundy.

HUCKLEBERRY PUDDING.

One-half cup of butter, one cup sugar, one and one-half cups of flour, one-half cup sweet milk, two

eggs beaten separately. Sift a teaspoonful of R. baking powder into flour and stir one pint of huckleberries into the flour and put in mixture. Bake forty-five minutes.

Wine Sauce for Huckleberry Pudding.—One-quarter pound butter, one heaping tablespoonful of flour, one large cup of brown sugar (dark), one cup of boiling water, let it boil five minutes. When ready to serve add one large cup of sherry wine.

Katharine F. Spencer.

HUCKLEBERRY PUDDING.

One-half cup butter, one-half cup sugar, one-half cup molasses, one cup milk, two eggs, one pint berries, little cinnamon, one teaspoonful cake soda, three and one-half cups flour. Mix well and steam three hours.
(*Mrs. A. K. W.*) *Mrs. Henry P. Taylor.*

HUCKLEBERRY PUDDING.

One cup butter, one-half pound sugar, three cups flour, one teaspoonful baking powder, five eggs beaten separately, one quart berries. Wash and dry the berries dusting them with some of the flour. Cream butter and sugar, add yolks, then milk, flour, whites of eggs and berries alternately also one-half grated nutmeg. Bake in cake tin with tube in centre. Serve with hard sauce flavored with sherry, vanilla, lemon juice and nutmeg. Used forty years ago by

Mrs. Anna Howell Dodge.

HUCKLEBERRY PUDDING.

One-half cup butter, one-half cup sugar, one-half cup molasses, one cup milk, two eggs, one pint berries, a little cinnamon, one teaspoonful cake soda. Allow enough to make as stiff as for pound cake batter. Boil for three hours. Serve with hard or wine sauce. *Mrs. Georgene Waters.*

MANHATTAN PUDDING.

Mix the juice of four oranges and two lemons and sweeten to taste. Then whip one pint of rich cream and add a cupful of chopped English walnuts and sweeten and flavor to taste. Fill a mould with the mixture, pack in ice and salt and let stand, without churning, for four hours. This is dainty and delicious. *Mrs. McCown.*

MARMALADE PUDDING.

Quarter of a pound of chopped suet, quarter of a pound of flour, quarter of a pound of bread crumbs, quarter of a pound of sugar, quarter of a pound of marmalade, one egg, one teaspoonful of baking powder. A little milk, mixed to the consistency of plum pudding. Steam or boil three hours.

Mrs. R. T. Deakin.

MT. VERNON PUDDING.

One pound of flour, one and one-half pounds sugar, one-half pound of butter, one-half pint of molasses, four or six eggs, one cup sour milk, one teaspoon of soda, one tablespoon each of ginger, cinnamon and spice. Bake in buttered dish and eat with hot sauce.

Sauce.—One cup sugar, one-quarter pound butter, three eggs. Melt the butter, beat in sugar, add yolks of eggs. While on the fire stir all the time. Take off and add whites. Season with wine or lemon.

Mrs. J. Thompson Cole.

PEACH PUDDING.

One cup of sugar, one cup of milk, three cups of flour, two eggs and one-half cup of butter, two teaspoonfuls of baking powder. Mix and spread on a broad, shallow pan or dish. On top place peaches, halved and pared; cover with sugar. Put in a few pieces of butter and a few drops of vanilla extract. Bake about half an hour and eat warm with cream.

M. B. Packer.

PEACH BAKED PUDDING.

Line a deep dish with baker's bread, cut thin—fill up dish with peaches cut in slices and sugared—cover the top with bread dipped in the yolk of an egg well beaten. Bake and serve with cream.

Mrs. J. H. Michener.

PLUM PUDDING.

One pound of raisins (seeded), sultanas, one pound of currants, one-half pound of citron, one pound of beef suet, one cup of New Orleans molasses, one cup of brown sugar, full half teaspoonful each of cloves, allspice, ginger and cinnamon, three eggs well beaten, one and one-half loaves of bread (crumbed), flour to make stiff (about three cups), one and a half teaspoonfuls of baking powder.

This was brought from England by a Mrs. Wood a number of years ago. (C. H. H.)

Also Mrs. E. T. Pugh.

PLUM PUDDING.

Three-quarters pound raisins, three-quarters pound currants, one-half pound each of candied orange and lemon and citron, one and one-quarter pounds chopped beef suet, one pound flour, three-quarters pound light brown sugar, four eggs, about three gills milk, grated rind of two lemons, one-half ounce each nutmeg, cinnamon and cloves, glass of brandy, little salt. Mix thoroughly and boil five hours. Serve with brandy sauce.

EXCELLENT PLUM PUDDING.

One cup chopped suet, one cup molasses, one cup milk, one cup currants, one cup raisins, three cups flour, one teaspoonful bi-carbonate soda, one teaspoonful cream of tartar, a little cinnamon, wine-glass brandy. Steam three hours in a steamer.

Wine Sauce.—One cup butter, one cup sugar, one cup wine. Set the bowl in hot water till the ingredients melt.

Mrs. Henry P. Taylor.

AUNT SARAH'S PLUM PUDDING.

Put one pound of pounded crackers in a basin with three-quarters pound of shredded suet, pour over them one quart of scalding milk, mix them well together, add two pounds seeded raisins but not cut up, one pound currants, both well dredged with flour, one-half pound of citron, tablespoonful of cinnamon, four nutmegs, tablespoonful of ginger and four of flour, one pound brown sugar, teaspoonful of salt, wineglass of wine and one of brandy, two grated oranges. The next day add ten eggs, flour slightly a square cloth (leaving very little room) and boil seven hours. Turn it out in a round dish, perforate it with a fork and put in one-quarter of citron and one-quarter pound of almonds. Put plate in while boiling.

Mrs. H. G. Michener.

ENGLISH PLUM PUDDING.

One pound raisins stoned, one pound currants washed and picked, one pound suet, ten eggs, half of whites left out, five-cent loaf bread or one and one-half pounds grated, one teacup of wine and brandy mixed, cinnamon, one-half nutmeg, one-quarter pound citron, three tablespoonfuls flour, one-half pint of milk or cream, salt to your taste. Boil about three hours.

Mrs. J. B. Ritter.

ENGLISH PLUM PUDDING.

Mix in ratio of pound to pound of chopped suet, raisins, currants, flour and sugar. To the above quantity of each add one ounce ground ginger, one ounce ground cinnamon, two grated nutmegs, one gill brandy, five eggs, one-half loaf stale bread crumbled fine, one-quarter pound citron and mix with milk. Steam in a double boiler allowing one-half an hour to a pound in weight. Grease boiler with melted butter. *Mrs. Josephine Elsegood Buckman.*

POETRY PUDDING.

One quart milk, one pint flour, four eggs and bake one hour.

Very simple and very good.

Mrs. T. E. Morris.

POPOVERS.

One pint of milk, salt, three eggs, flour to make batter thick as griddle cakes. Bake in deep cups half an hour, pretty hot oven.

October, 1873.

Sallie.

QUEEN OF PUDDINGS.

One quart of milk, one pint of bread crumbs, four eggs, one cupful of sugar, tablespoonful of butter, grated rind and half the juice of a lemon. Use only the yolks of the eggs in the pudding. Beat the whites of the eggs stiff, with one-half cup of

sugar, and the remainder of the lemon juice. Spread this over the pudding after it is baked and return to the oven to brown. Currant jelly may be spread over the pudding first, and then the whites put on; or after the whites are browned the jelly may be dropped over the top in teaspoonfuls.

M. B. Packer.

RICE MERINGUE.

Boil in one quart milk two tablespoonfuls of rice to a jelly, add the yolks of two eggs, sugar to taste, a pinch of salt, and vanilla. Put in a pudding pan, beat the whites of the eggs stiff, sweeten, flavor with vanilla, and drop by spoonfuls over the top. Put in oven to brown.

In use for over forty years. *M. S. Crozer.*

RICE MERINGUE.

Half cup of rice, boil in one quart of milk until soft. Three eggs, beaten separately. Stir yolks in boiling milk until it thickens some, pinch of salt, piece of butter the size of a walnut, sugar to taste. Turn into baking dish. Beat whites stiff, with a little sugar and flavor all with vanilla. Put on top of pudding and brown in oven. *M. B. Packer.*

RICE MERINGUE.

One cup of rice, six eggs, one pint of milk, juice of two and rind of one lemon, two cups of sugar, two ounces butter. Boil the rice in one quart of

water until tender, then drain in a colander, add it to the milk, then the butter and the yolks of the eggs and sugar beaten together until light, then add the juice and rind of lemon, turn into baking dish, and bake in a quick oven for one-half hour. Beat the whites until foamy and add gradually six tablespoonfuls of powdered sugar, beating all the while, then beat until stiff enough to stand alone. Drop on top of pudding and brown slightly in oven. Serve cold.

Etta Morrell.

RICE PUDDING.

One tablespoonful of rice to a quart of milk, sugar to taste, a little nutmeg if liked. As rice swells stir frequently and as rice absorbs fill up with milk, skimming off the skin each time, until the rice is about the size of popcorn; then put in oven a few moments until brown.

RICE PUDDING.

Two quarts milk, two tablespoonfuls rice. Boil rice in milk, add piece of butter size of a walnut, sweeten to taste and boil until rice is tender. Flavor with vanilla. When rice is tender, put in hot oven until a crust forms, stir this into the pudding and allow a second crust to form, after stirring this in, allow a third crust to form, then take out and set aside to cool.

This is my grandmother's recipe and has been in use in our family for over sixty years.

Mrs. E. Schlenk.

ROCHESTER PUDDING.

Two cups of flour, one of sugar, one of milk, two tablespoonfuls of melted butter, two teaspoonfuls of baking powder, one egg, fruit if you like, a pinch of salt. Steam one and a quarter hours. To be eaten with sauce.

Mrs. Hubbard.

SUET PUDDING.

One cup milk, one cup suet, chopped and shredded, one cup raisins, one cup molasses, one quarter teaspoonful each of ginger, cinnamon, nutmeg and allspice, three cups flour, or more if not stiff enough. Two teaspoonfuls baking powder. Pour into a pudding bag or mold and boil for two hours. Serve with hard sauce.

M. B. Packer.

SUET PLUM PUDDING.

One pound flour, six ounces suet chopped fine, one pound seeded raisins, one tablespoonful sugar, one teaspoonful allspice, very little salt. Mix with sweet milk until it will just drop from the spoon. Boil in a bag three hours. Serve with sauce made of sugar and water heated until a clear syrup, and flavored with brandy, vanilla or lemon.

Mary Bunting Wolff.

SNOW CUSTARD.

Dissolve one-half box gelatine in one pint water, squeeze the juice of four oranges over two cups sugar, add the grated rind of two oranges, beat the

whites of four eggs to a stiff froth, and add to the sugar, gelatine, etc., and beat all well together. Make a custard of the yolks of the eggs, pour this over macaroons soaked in wine. The "snow" to cover all. (*Mrs. A. R. Little.*) *Mrs. Henry P. Taylor.*

SNOW PUDDING.

Dissolve one-half box gelatine in one pint cold water. Add one pint boiling water, two cups sugar, juice of two lemons. Let it cool. When it begins to thicken, stir in beaten whites of three eggs. Serve cold with sugar and cream, or, if preferred, a boiled custard made of four eggs to one quart of new milk, sweetened to taste and flavored with vanilla.

SOUFFLÉ.

One pound of prunes, one-half box gelatine soaked in cold water. When prunes are well boiled pass through a sieve. Sweeten to taste and add juice of one lemon. Put all on the stove and boil. Beat whites of four eggs, throw prune mixture over them and stir continually. Place in mold. Sweeten one pint whipped cream and pour over when served.

One-half dozen apples can be arranged as above.

Mrs. T. W. Tomkins.

SPANISH CREAM.

Soak one package of gelatine in one quart milk until thoroughly dissolved on a slow fire. Beat yolks of four eggs lightly and add one cup sugar, granulated. Stir in milk and gelatine, flavor with

vanilla and stir constantly over slow fire, then take whites of eggs and enough sugar to stiffen, flavor with vanilla and stir into custard. Do not allow to boil. Take custard off fire and add the whites of eggs and put away on ice for five or six hours to cool. Serve with cream. *Mrs. E. Shlenck.*

SPANISH CREAM.

Soak one-half box Cox's gelatine in one quart milk two hours. Put in double boiler, and when hot stir in the yolks of three eggs beaten light, with small teacup of sugar. Scald as for custard. Mold cream in cups. Sauce to be made just before using. Whites of three eggs beaten light, with small teacup sugar. Add one-half cup orange juice.

Mrs. T. W. Tomkins.

SPOON PUDDING.

One quart milk, eight tablespoonfuls flour, four eggs. Bake one-half hour.

Sauce.—Work one-quarter pound butter, one pound sugar, one egg until light. Add one tumbler of wine, put on back of stove and just heat it well.

Mrs. Robert Gover Allen.

STEAMED PUDDING.

One and one-half cups of molasses, two eggs, one teaspoonful of soda, one cup of sour milk. Flour to make a very thin batter. Season with cinnamon and steam thirty minutes in cake pan in steamer.

Mrs. Robert Gover Allen.

STIRRED CUSTARD.

One quart milk, four eggs, sugar to taste. Stir over the fire till as thick as cream, flavor with brandy and vanilla. Serve in glasses.

Very old recipe.

M. S. Crozer.

SUET PUDDING.

One cup of chopped suet, one cup of chopped raisins, one cup of currants, one cup of molasses, one cup of sweet milk, three cups of sifted flour, one teaspoonful of soda dissolved in milk. Add ginger for ginger pudding. For Christmas add cinnamon, nutmeg, citron and chopped almonds.

1870.

Mrs. S. A. Kieffer,

Chambersburg, Pa.

TAPIOCA CREAM PUDDING.

Four tablespoonfuls of tapioca, put to soak over night; four eggs, one teacupful of white sugar, one quart of milk, flavor to taste. Let the milk come to a boil, then add the tapioca, and after that the sugar and the yolks of the eggs well beaten; then add the flavoring, and just before taking from the fire add the whites. Stir it once or twice, pour into a dish and set away to cool.

Columbia, S. C., 1878.

TIPSY PARSON.

One-half pound macaroons, pour on enough sherry wine to cover. Put one quart of milk in kettle when boiling, add four eggs and sugar and

when thick pour over the macaroons. Beat the whites to a stiff froth, add pulverized sugar, put on top and place in oven until it is a delicate brown.

Mrs. E. Clark.

VELVET CREAM.

Half a pint of Madeira or sherry wine, half a box of gelatine, three and a half pints of cream, half a pound of white sugar. Put the gelatine in the wine on the fire until dissolved, then add sugar. When all is dissolved take off the fire, and when cool stir into the cream and fill molds. Quantity enough for two molds. Double rule, three quarts and one pint.

1872.

Mrs. J. W. Thomas.

VELVET PUDDING.

Five eggs, whites and yolks beaten separately, one coffee cup white sugar, four tablespoonfuls corn-starch dissolved in a little cold milk, added to the yolks. Boil three pints of milk and pour in the yolks while boiling. Remove from the fire when it has become quite thick, and flavor to taste, pour into a baking dish, beat the whites to a stiff froth with one-half cupful white sugar, then pour over the top of pudding, put it in the oven until it is slightly brown.

Sauce.—The yolks of two eggs, one cup sugar, one tablespoonful butter. Beat the eggs well and add the other ingredients, with one cup boiling milk, then place it over the fire, and let it come to a boiling point; flavor to taste.

Mrs. M. J. C. Whitaker.

WALLINGFORD PUDDING.

Three cups bread crumbs, one cup milk, one cup molasses, one-half cup suet chopped fine, one cup raisins and currants mixed, one teaspoonful ground cloves, one-half teaspoonful soda, dissolved in the milk. Boil in a mould three hours. Serve with sauce.

Mrs. Robert Gover Allen.

WHIPS.

One pint of thick cream, one pint of milk, one-half pint sugar, the juice of two lemons, two glasses of wine, put lemon juice and wine on sugar, have the cream very cold and mix and beat. Serve in glasses.

Mrs. J. H. Michener.

YORKSHIRE PUDDING.

(To be served with roast beef.)

One quart milk, one teaspoonful salt, two eggs beaten very light, two tablespoonfuls flour, three tablespoonfuls dripping from joint. To the well-beaten eggs add the salt, flour, and one-third of the quart of milk; beat until very light, then add the rest of the milk, turn into very hot baking-pan with gravy. Add more gravy when nearly cooked. Cut into square pieces and place on platter around joint.

This is an excellent old English recipe.

B. McGeorge.

XIV. PICKLES.

BORDEAUX SAUCE.

Two gallons cabbage cut coarse, two gallons green tomatoes sliced, one dozen onions sliced, one pound brown sugar, one-quarter pound ground mustard, one-quarter pound white mustard seed, one-half ounce turmeric, one ounce celery seed, one ounce whole allspice, one ounce whole cloves, one ounce black pepper, one ounce ground ginger, one gill salt, one gallon vinegar. Mix all together, put in porcelain kettle and boil for thirty minutes. *Mrs. Henry P. Taylor.*

BORDEAUX SAUCE.

One-quarter peck green tomatoes, three onions, one small head cabbage, two red peppers, chop all together; one quart vinegar, one-half gill salt, one ounce white mustard seed, three-quarters of a pound of brown sugar, one teaspoonful celery seed, one dozen whole cloves, one dozen whole allspice, one heaping teaspoonful turmeric. Cook slowly until soft, one hour or more.

BOSTON PICKLED CHERRIES.

Take sour cherries, stone them, put them in a bowl and cover with vinegar, let them stand for twenty-four hours. Then drain the cherries from the

vinegar. To every cup of cherries take one cup of sugar until all the cherries are measured. Put all in a bowl and let stand two days, stirring occasionally, until the sugar is dissolved. Then put in jars. It will be ready to use in a few weeks. (*Mrs. M. R. Whitner.*)
Mrs. Henry P. Taylor.

BUCK AND BRECK PICKLES.

One peck green tomatoes, one-half peck ripe tomatoes, three dozen peppers, red and green, three heads of cabbage, one dozen large onions. Chop, salt heavily and stand over night. Then add two pounds sugar, one teacup grated horseradish, one tablespoonful ground pepper, one tablespoonful mustard seed, one tablespoonful cinnamon, one tablespoonful celery seed or three bunches celery, vinegar enough to cover. Cook one hour.

Contributed by Mrs. John B. Stetson.

CHILI SAUCE.

Remove the skin from nine large, ripe tomatoes and slice. Add one green pepper and two onions chopped. Then two cups vinegar, two tablespoonfuls of sugar, one tablespoonful ground mustard, one tablespoonful of salt, one teaspoonful of ground cloves and a little celery seed. Boil one hour and cork lightly.

Mrs. J. M. Jenkins.

CHILI SAUCE.

Twelve large tomatoes, peeled, four green peppers, four large onions. Chop all very fine in a chopping bowl. Add two tablespoonfuls salt, two

tablespoonfuls sugar, two and one-half cups of cider vinegar, one tablespoonful of whole cloves in a bag. Cook one hour.

Mrs. E. Moore.

CHILI SAUCE.

Forty large ripe tomatoes, four large onions, eight green peppers, six cups vinegar, eight tablespoonfuls sugar, four tablespoonfuls salt, three teaspoonfuls cloves, ground, three teaspoonfuls ginger, ground. Pare and cut tomatoes. Chop onions and peppers fine. Boil together three hours. Put in glass jars while hot. *"This will make you eat."*

CHILI SAUCE.

One peck pared tomatoes, stand one hour—allow full quantity for the water that comes out of them—one quart of chopped white onions, one quart of chopped celery, six chopped sweet peppers, one pint grated horse radish, two ounces ground cinnamon, one-half ounce ground cloves, one-half ounce ground allspice, one teaspoonful black pepper, one cup ground mustard, one cup salt, two pounds brown sugar, one quart vinegar. Boil together two hours.

Mrs. J. H. Michener.

CHILI SAUCE.

One dozen large red tomatoes, one cup vinegar, two tablespoonfuls salt, one cup sugar, two onions, two green peppers chopped fine. Cook until thick. Scald and skin and seed the tomatoes.

Mrs. George Kelly.

CHILIAN SAUCE.

Twenty-four tomatoes, eight onions, eight green peppers, cloves, red and black pepper, one pound brown sugar, mustard seed, eight cups vinegar. Let simmer several hours, but never boil hard.

Mrs. Georgene Waters.

CHOW CHOW.

One cauliflower, one-quarter peck green tomatoes, two dozen cucumbers, one dozen peppers, four stalks celery, one-quarter pound white mustard seed, one-quarter pound black mustard seed, one-half pound yellow mustard seed (ground), three teaspoonfuls of turmeric, one quart of small onions, one gallon cider vinegar. After boiling twenty-five minutes take off of the stove and add one wineglass of salad oil, one cup grated horseradish. Sweeten to taste.

Mrs. M. J. C. Whitaker.

CHOW CHOW.

One-half pound white sugar, one-half gallon cider vinegar, one-half pound yellow ground mustard, one-quarter pound yellow mustard seed, one-half dozen peppers, one pint small white onions; soak a short time in salt water two quarts cucumbers sliced very fine, one pint lima beans boiled tender in salt water, one pint green corn cut from cob, boiled a very little, one quart string beans cut in small pieces and boiled tender, one pint nasturtions. Mix the ground mustard with a little cold vinegar smooth like

cream. Have the vinegar hot, *not boiling*, stir this mustard in it, now add vegetables, mixing well; boil a little all together and seal in Mason jars while hot.

Mrs. Henry P. Taylor.

CHOW CHOW.

One-half peck of green tomatoes, one-half peck of green beans, twelve green peppers, six carrots, one quart of lima beans, one-quarter pound of black and white mustard seed together, one-quarter pound box of yellow mustard. Slice the tomatoes and let them lay in salt while you prepare the other vegetables. Mix them well together and cover with good cider vinegar and boil until tender. The lima beans, carrots and string beans are better boiled a half hour in water and drained before they are mixed with the tomatoes. Add to this quantity one-half pound of granulated sugar. While hot bottle and seal. *M. M. Moore.* ..

COLD SLAW.

Four eggs, one-half cup vinegar, one tablespoonful sugar, pinch red pepper, small piece of butter. Heat together vinegar and butter, then stir in eggs (which have been beaten). Keep stirring until it thickens like a soft custard. Let it cool before putting it on the cabbage. Stand in ice box until served.

COLD TOMATO CATSUP.

Pare tomatoes and throw off the water and seeds, cut the pulp fine and to one peck add three pints of vinegar, one teacup of salt, one of mustard seed

pounded, four pods of red pepper broken up, three tablespoonfuls of black pepper, one small cup of celery seed, two pieces of horseradish cut up, one cup of nasturtion seed cut up fine, mix cold, bottle and seal.

Gettysburg, September, 1874.

CUCUMBER PICKLES.

Wash the cucumbers in cold water, and wipe them dry, put them in a jar with alternate layers of green peppers and horseradish sliced thin. To one gallon of vinegar add one teacup of salt, one of sugar, quarter of a pound of white mustard seed, same of black pepper; a lump of alum size of walnut. Boil this and pour over the cucumbers hot three successive days.

September, 1884. *Mrs. Robert Shoemaker.*

EUCHRED PEACHES.

Three pounds of peaches pared and whole, one and one-half pounds of sugar, one glass of water, one wineglass of vinegar. Dissolve sugar in water and vinegar. When peaches are done, if the juice is not rich enough, take out the peaches and cook the juice longer. Put in glass jars while hot.

FRENCH PICKLE.

This recipe for "*French Pickle*" I brought from the Southland "befo' de wah," and have used it ever since.

Mary Bunting Wolff.

One-half peck green tomatoes, six large onions, three large green peppers, one large head of cabbage, chopped together; one tablespoonful ground allspice,

one of cloves, two of salt, one-half pound white mustard seed. Put into a preserving kettle, cover with vinegar and boil two hours.

GOOSEBERRY CATSUP.

Nine quarts of gooseberries. Rub off the blossom and stem. Cook slowly in a porcelain kettle, adding six pounds of brown sugar, a little at a time, until cooked at least two hours. When done or before, add one tablespoonful each of ground cloves, cinnamon and ginger and one pint of good cider vinegar. Cook at least one hour longer and put into jars while hot.

1887.

Mrs. Follet, Sandusky, Ohio.

GREEN TOMATO PICKLE (SWEET) OR JAM.

To Use with Cold Meat.

Twelve pounds green tomatoes, sliced, six pounds sugar, one-quarter pound raw ginger root, cut up, juice of three or four lemons, rind of two lemons. Put a cup of water in the kettle to keep from burning. Boil until the tomatoes lose their shape. Add the sugar, lemon and ginger. Boil from two to three hours until it turns brown and the mass thickens a little. Then put into air-tight jars—hot. This makes four or five quarts.

GREEN TOMATO PICKLE.

Wash and slice one-half bushel green tomatoes, also one dozen onions, twelve pods green peppers, all sliced; sprinkle salt over them and let them lie all night; in the morning drain them. Put two ounces of

mixed mustard, two ounces of raw ginger grated, two ounces allspice, one ounce mace and one ounce turmeric in a muslin bag—all the spices must be ground and mixed together. Put a layer of tomatoes and spices alternately in the kettle, add strong vinegar—two gallons to this quantity—and two pounds brown sugar. Boil until they are tender.

Mrs. Henry P. Taylor.

GREEN TOMATO PICKLE.

One gallon green tomatoes sliced thin, six good sized onions sliced thin, one quart vinegar, one pint sugar, one tablespoonful salt, one tablespoonful ground mustard, one tablespoonful ground black pepper, one teaspoonful allspice, ground, one teaspoonful cloves, ground. Mix all together and boil until tender, stirring often lest they burn. Put in glass jars while hot.

GREEN TOMATO PICKLE.

Two pecks sliced green tomatoes, two dozen good-sized onions, sliced; three ounces of black pepper, two ounces whole allspice, one-half pound ground mustard, two ounces whole cloves, two ounces mustard seed, three pounds brown sugar, four quarts vinegar. Slice tomatoes and onions and sprinkle salt over each layer. Let this stand over night and drain off the liquor. Then put *all* on and boil fifteen minutes. Put in glass jars.

GREEN TOMATO PICKLE.

One-half peck of "small" green tomatoes, two pints vinegar, two tablespoonfuls salt, one tablespoon-

ful whole cloves, one tablespoonful whole allspice, one tablespoonful celery seed, one tablespoonful mustard seed, one-quarter teaspoonful cayenne pepper, two cups brown sugar. Put vinegar, sugar and spices on to boil, then put in tomatoes sliced very thin and let scald.

Mrs. George Kelly.

GREEN TOMATO PICKLE.

Slice one tub of green tomatoes and to each layer of tomatoes sprinkle over a layer of salt. Let them stand one day and night. To finish, put in a large preserving kettle a layer of the salted tomatoes and a thin layer of sliced onions, until the kettle is full. Then cover with good cider vinegar, to which has been added one-half pound of yellow mustard, one-quarter pound of mustard seed, one tablespoonful of whole cloves. Boil all together for twenty minutes and put hot in jars for use.

M. M. Moore.

GREEN TOMATO SAUCE.

Chop fine one peck green tomatoes, three onions, three peppers. Sprinkle over this one large cupful of salt and let stand twenty-four hours. Drain thoroughly and cook fifteen minutes in one quart vinegar and one quart water; drain again; take two quarts cider vinegar, two pounds brown sugar, one-quarter pound yellow mustard seed, one tablespoonful each ground mustard, ground cinnamon, ground cloves, ground ginger. To this add chopped pickle. Cook at least one-half hour.

This was made by my grandmother and was so good we have made it in our family ever since.

E. F. Grundy.

SWEET GREEN TOMATO PICKLE.

Dissolve a half pint of salt in three quarts of cold water. Slice one peck of green tomatoes and cover with the salt and water. Put over the fire and scald well. Then drain well. Put the drained tomatoes in the cleaned kettle, add one quart of vinegar, two quarts of water. Scald and drain thoroughly.

For the Pickle.—Boil two pounds of sugar, one quart of vinegar. Stick cinnamon and whole cloves to taste. Put the tomatoes into jars and pour over them the hot pickle. Seal at once.

M. H. Moore.

GREEN PICKLE.

Three dozen cucumbers, one quart little onions, two quarts green tomatoes sliced, four large peppers cut up, one teacupful horseradish grated or sliced, two tablespoonfuls ground mustard, one tablespoonful turmeric, one pound sugar, one-half ounce whole cloves, two ounces white mustard seed, one gallon good vinegar, two and one-half ounces celery seed. Boil slowly one hour.

Mrs. Robert Gover Allen.

HIGDOM.

One peck of green tomatoes, twelve large onions, sliced; half pound of whole mustard seed, half pound of ground mustard, one ounce black pepper, a few whole cloves. Slice the tomatoes, and salt for twenty hours. Draw off all the water and put into a kettle; alternate layers of tomatoes and onions and each kind of spice; cover with vinegar and boil one hour, keeping the kettle covered.

M. B. Packer.

HIGDON PICKLE.

One peck green tomatoes, one peck cucumbers, twelve onions, one dozen green peppers. Slice them and put into a kettle, sprinkling salt between the layers. Cover with vinegar, and when it begins to boil add the following spices: four tablespoonfuls of allspice, one teaspoonful of cloves, six teaspoonfuls of mustard, four teaspoonfuls of white mustard seed, two teaspoonfuls celery seed, four pounds brown sugar. Boil until clear, and if more salt is needed add to taste.

Mrs. Anna Howell Dodge.

KETCHUP.

One basket tomatoes. Wash and cut in pieces. Do not skin. Add two handfuls of salt and let stand over night. Next morning put them on to boil until they fall apart, strain through a fine sieve, put on to boil again, skimming frequently. Then add one pint of cider vinegar, two tablespoonfuls of sugar, one-half teaspoonful of red pepper, five cents' worth of whole cloves, five cents' worth of allspice, two tablespoonfuls of mustard seed, one onion (in a bag), which is removed after this is all boiled to about half.

Mrs. G. J. H. Apeldorn.

A GOOD RECIPE FOR MUSTARD.

One-half cup of Coleman's mustard, pinch of salt and same of sugar. Enough California vinegar to mix smoothly.

Mrs. J. P. E. Scott.

MUSTARD PICKLE.

Three quarts cut cucumbers, three quarts cut green tomatoes, three red peppers (or more if preferred), one-quarter pound mustard, one-half ounce turmeric, one-half cup flour, one and one-half pounds sugar, one ounce celery seed, three pints cut onions, three quarts vinegar. Save out one pint vinegar and mix flour and mustard and put in pickle when nearly done. Cook thirty minutes or more. Lay tomatoes in salt water over night.

MUSTARD PICKLE.

One quart lima beans, one-quarter peck string beans, one quart small onions, six red peppers, six green peppers, two stalks celery, ten ears of corn, two dozen small salted cucumber pickles, one-half pound brown mustard, one-half pound yellow mustard, one-half gallon vinegar, one pound white sugar, one-quarter pound mustard seed. Parboil both kinds of beans and chop fine; slice onions and lay in salt and water; slice pickles fine, chop celery, put all in kettle together and cook for a short time. A delicious pickle.

Mrs. Georgene Waters.

PICKLE.

One-half peck green tomatoes, one-half peck ripe tomatoes, three heads cabbage, one dozen onions, two green peppers, two ripe peppers. Chop, and salt over night. Drain well in morning. Add one teacup of grated horseradish, two pounds brown sugar, three tablespoonfuls of mustard seed, three tablespoonfuls

of ground mustard, one tablespoonful of pepper, four tablespoonfuls of celery seed, one tablespoonful of turmeric. Cover well with vinegar and boil one hour.

Mrs. Robert Gover Allen, Darlington, Md.

PICKLED CANTALOUPE.

Take a basket of cantaloupes, seed and cut in slices and pare them. Pack closely in a vessel, cover with vinegar, add three-quarters of a pound of sugar, boil and skim. Then put in cantaloupes and boil until transparent. Take out and lay in jars. Add to the syrup one ounce of mace and cinnamon, quarter of an ounce of cloves, whole spices all, tie them in a cloth, let them boil half an hour and pour over the fruit.

1884.

Mrs. E. W. Appleton.

PICKLED MANGOES.

Make a strong brine of table salt so that it will bear an egg. Put the mangoes in and let them remain nine days. To two gallons of vinegar add two ounces of ginger, two ounces of black pepper, two ounces of nutmeg, one ounce of cloves, one ounce of mace, one ounce of allspice, one ounce of cinnamon, two ounces of turmeric, two pounds of brown sugar, garlic, horseradish, mustard, coriander and celery seed to taste. Put the spices into some chopped cabbage, and to each mango a tablespoonful of olive oil. Boil the vinegar, sugar and spices together, and when the mangoes are filled with the cabbage, which has been mixed with the garlic, horseradish, mustard, coriander and celery seed, pour over the boiled spiced vinegar. Put in self-sealing jars.

M. H. Moore.

PICKLED PEACHES.

Twelve pounds peaches, four pounds sugar, one quart vinegar, ten cents' worth whole cloves, ten cents' worth stick cinnamon. Bring to boiling point and pour over peaches *three* mornings. Drop the peaches in boiling water, take out quickly and wipe off fuzz, sticking three cloves in each peach. Pack in stone jars and pour over them the hot vinegar and sugar, with the cloves and cinnamon in small muslin bags.

RED CABBAGE.

Put about twelve pints of water on to boil, add two chopped onions. When boiling put in a large head of cabbage sliced fine; gradually boil three-quarters of an hour, stirring occasionally to keep from burning. When done add four tablespoonfuls vinegar, pepper, salt, one teaspoonful sugar, thicken with a little flour—quarter of a teaspoonful—and finally add wineglass of claret. Cook few minutes until claret is absorbed. Served best with spare ribs. (From German cook book.) *Mrs. Valentine Morris.*

SLICED CUCUMBERS.

To three dozen cucumbers sliced add four onions, a small teaspoonful of salt. Let this drain eight hours. Add a teacup of whole mustard seed, one-half ounce black pepper. Put in jars and cover with vinegar.

Mrs. J. H. Michener.

SOY.

One peck tomatoes, two quarts of onions, two quarts big green peppers, one-half cup salt, one ounce celery seed, one-half ounce of mace, one ounce of cloves, a handful coriander seed bruised in a mortar. Chop tomatoes, peppers and onions fine. Boil two hours, then add one pint strong vinegar. Boil twenty minutes longer.

Mrs. V. A. Sanford, Dayton, Ohio.

STUFFED PEPPERS.

Remove tops of peppers and take out seeds. Put tops back in peppers and put in salt water over night.

Make Filling.—Two pounds chopped cabbage, one pound onions, one pound sugar, one pound white mustard seed, one pound black mustard seed, one cup grated horseradish, one cup salad oil, one tablespoonful turmeric, one tablespoonful ground cloves, allspice, and mace. Put mixture in peppers, tie on tops, put in jars and cover with vinegar.

TOMATO BUTTER.

Eight pounds of red tomatoes, three pounds of brown sugar, one tea cup of strong vinegar, two lemons, one-half cup of mixed spices tied in a cloth. Put in a kettle the vinegar, sugar and spices and when hot put in the skinned tomatoes, which have had the water poured off them. Boil all together until very soft. Put in hot, self-sealing jars. *M. M. Moore.*

TOMATO CATSUP.

Boil half bushel of tomatoes until they are soft, squeeze them through a sieve, add one quart vinegar, one pint salt, one ounce whole cloves, one ounce ground cayenne pepper, one dessertspoonful black pepper. Mix all together and boil three hours; bottle without straining. Garlic, if you like.

M. B. Packer.

TOMATO CATSUP.

One gallon of tomatoes, one-half gallon vinegar, four tablespoonfuls black pepper, four tablespoonfuls salt, two tablespoonfuls mustard, two tablespoonfuls cayenne pepper, two tablespoonfuls allspice. Boil six hours.

Mrs. J. H. Michener.

XV. PRESERVES AND JELLIES.

CURRENT BAR-LE-DUC.

Get the largest size currants, red or white, and stem them without breaking.

To each pound allow three pounds of sugar. Take some ordinary currants and bruise them while warm until you have a pint of juice. Put half a cup of this into a porcelain preserving kettle and add three pounds of sugar.

Bring slowly to a boil and skim very carefully. After boiling five minutes drop in carefully one pound of large currants and simmer four minutes. Take them out without breaking them, boil syrup down five minutes, or longer if it is not very thick, as the currants are sometimes less juicy than at others. A few minutes more will be needed at one time than another.

When thick skim well, strain through a hot cloth over the fruit. Put it into little jelly glasses and when cold cover with hot paraffin and paste paper over all. Keep this preserve like the strawberries—in the dark.

Make only a small quantity of these preserves at a time to avoid crushing the fruit. It is better to use the rule as it is given than to double it. Gooseberry bar-le-duc is made exactly in the same way as currant.

Copied from newspaper. *Mrs. H. P. Taylor.*

MARMALADE

Four pints ripe currants, one pound seeded raisins, two oranges and four lemons, grated rind and juice only, four pounds sugar. Cook slowly forty minutes or until almost the consistency of marmalade.

ORANGE MARMALADE.

One dozen seedless oranges, four lemons. Cut all across the grain as finely as possible. Place in deep dish with three quarts of water and let stand for thirty-six hours. Boil two hours and add six or seven pounds of crushed sugar. Boil one hour longer or until it will jelly. The addition of a wineglass full of spirits when nearly done will clarify it, making impurities rise to the top. *Mrs. T. W. Tomkins.*

PEACH BUTTER.

Pare, stone and weigh the fruit; heat peaches slowly, stirring often. After they are hot boil quickly, still stirring, an hour or until they are soft. Add then the sugar, allowing three-quarters of a pound of sugar to each pound of fruit. Cook until smooth and thick, at least one hour longer, stirring constantly. Put into jars.

PINEAPPLE JAM.

Take ripe pineapples, wash well. Cut off rind and take out the eyes. Grate down with a coarse grater. To one pound of fruit add one pound sugar. Cook until clear and getting thick. Put in glasses. When cool cover with melted paraffin.

Mrs. Henry P. Taylor.

SPICED CHERRIES.

Boil a pint and a half of cider vinegar with an ounce of stick cinnamon and an ounce of cloves, each tied in a bag. Then add four and a half pounds of sugar and boil ten minutes more, skimming well. Put in seven pounds of stoned cherries and cook gently for half hour; lift out fruit with a skimmer and boil syrup down till thick. Put cherries into jars, keep hot until you add the syrup; then close and seal. They are very nice with cold meats. *Mrs. Henry P. Taylor.*

SPICED CHERRIES.

Seven pounds of fruit, four pounds of sugar, one pint of vinegar, half an ounce of ginger root, one teaspoonful of cloves, two teaspoonfuls of cinnamon, half a teaspoonful of ground mace. Make syrup in preserving kettle of vinegar and sugar. Put in cherries and scald them, skim out and place in colander. Put in two tablespoonfuls of cinnamon and one of cloves tied up in a bag (or same proportion of whole spices left in). Boil it down until just enough left to cover cherries, then put them back until thoroughly heated and bottle.

SPICED PEACHES.

Nine pounds peaches, one quart of vinegar, three pounds sugar, one tablespoonful of bark cinnamon, one tablespoonful cloves, one-quarter ounce of mace. Pare the peaches, put the sugar, vinegar and spices on to boil. Pour over the peaches. Let it stand until almost cool. Boil the syrup again and pour over peaches the second time. Stand until the next day and then boil the peaches and syrup together for one-half hour. *Mrs. J. H. Michener.*

XVI. SHERBETS, WINES, ETC.

BLACKBERRY CORDIAL.

Here is a recipe at least a hundred years old.

M. B. W.

Take the berries and crush slightly, put on a slow fire and simmer until all the juice is freed. Put into a bag and squeeze out as you would currants in making jelly. For each pint of juice add a heaping cup of sugar. Put it over the fire, let it come to a hard boil and skim. To each pint of juice add a handful of cloves, three large sticks of cinnamon, three pieces of ginger root and a little allspice. Boil it again. Then to each pint add (after straining off the spices) one-quarter pint of French brandy and bottle hot. In hot weather especially this cordial is valuable for invalids and elderly persons.

"MOTHER'S" BLACKBERRY SYRUP.

One quart blackberry juice, one pound loaf sugar, one ounce stick cinnamon and one ounce whole cloves tied in thin muslin. Boil fifteen minutes. When cool add one-half pint fourth-proof brandy. Excellent for diarrhoea.

Mrs. Henry P. Taylor.

BLACKBERRY WINE.

Put berries in a tub. Cover with water, mash very fine and let stand twenty-four hours to ferment. Strain through a bag. To one gallon juice put three pounds of sugar. Put in stone jugs with room to ferment, cork tightly and put in a cool place.

Mrs. Robert Gover Allen, Darlington, Md.

DANDELION WINE.

Pour one quart of boiling water over one quart of dandelion flowers and let it stand three days. Take one pound of sugar to each quart of liquid, one lemon and three oranges to a gallon. Take the liquid with flowers and rind of lemon and oranges and boil fifteen minutes, strain out the lemon and oranges and put in the sugar, and when lukewarm put in two tablespoonfuls of yeast. Let it remain ten days, then strain and bottle. It is then fit for use. *M. J. C. Whitaker.*

GRAPE JUICE (UNCOOKED).

Mash the grapes and strain through a jelly bag that has not been used. Sweeten with clarified sugar (if desired) to the taste, then put the juice in sterilized bottles and place them in cold water, over the fire, and let the water come to 175 degrees of heat, then cork and cement for use. The finest juice made.

Mrs. W. H. Tomlinson.

GRAPE JUICE.

To five pounds of perfect Concord grapes add one pint of cold water in a porcelain-lined kettle, heat to boiling point, *without boiling*. Strain through a bag, return to the boiler and heat until it simmers. Heat the bottles, fill and seal. *Mary Bunting Wolff.*

GRAPE JUICE.

Cover grapes with enough water to keep from sticking, boil for quite a while, strain, and to each quart of juice add one pint water and three-quarters of a pound of sugar. Let come to a good boil and bottle.

Annie J. Orme.

UNFERMENTED GRAPE JUICE.

With ten pounds Concord grapes, use three pounds sugar. Weigh the grapes, stones and all (not stems). Put in a porcelain-lined kettle, with one pint of water; as soon as they burst, mash them through a sieve and strain thoroughly. Return the juice to the kettle, add the sugar and simmer twenty minutes. Bottle at once in bottles previously heated, seal and stand away. (*Frank R. Cannon.*)

Mrs. Henry P. Taylor.

UNFERMENTED GRAPE JUICE.

Five pounds of Concord grapes washed and picked from the stems. Put into a preserving kettle with one

quart of water, and let it come to a boil. Set aside to cool and then strain through a fine cloth or a cheese cloth bag. Return to kettle with one pound of granulated sugar, and once more let it reach the boiling point. Have bottles heated and pour in the juice while boiling hot, setting bottles on a warm wet cloth to prevent cracking, then pound in the corks firmly, cutting them off even and cementing well. Seventeen pounds of grapes make about eight quarts.

UNFERMENTED GRAPE JUICE.

Ten pounds grapes (weigh after taking off stems). Boil in one quart of water until soft enough to strain through a bag. Then put the juice on to boil. Add two and one-half pounds granulated sugar and let boil five minutes. Bottle boiling hot in pint bottles and seal with sealing wax. Stand bottles in boiling hot water while filling.

Mrs. E. Steele.

MINT PUNCH.

Melt a cup of granulated sugar in the strained juice of six lemons. Then add three peeled and sliced lemons, sliced very thin. Leave all in a big bowl, set on ice until just before serving. It cannot be too cold. Transfer to your punch bowl, mix in a quart finely powdered ice, stir for a moment and pour from the height of two feet upon the mixture three bottles of imported ginger ale. Lastly, add a dozen sprays of green mint washed and slightly bruised between the fingers.

Mrs. John Moss, Jr.

RASPBERRY VINEGAR.

To three quarts of berries add one pint of vinegar (good measure), mash the fluid, cover and let stand twenty-four hours. Strain, add one pound of sugar to each pint of juice. Boil half an hour, bottle and seal.

August, 1899.

Mrs. W. W. Harding.

RASPBERRY VINEGAR.

Two pounds raspberries. Pour over two quarts vinegar. Next day strain liquor on two pounds fresh raspberries. Let stand one day, then strain into stone jar. To each pint of liquor add one pound of sugar, stir until dissolved, then put jar in hot water, keep boiling one hour. Skim and bottle when cold.

RAW FRUIT DESSERT—RED CURRANT SHERBET.

Two cups red currants, two cups red raspberries, one cup sugar. Stem currants, mash them well. Add mashed raspberries and mix all thoroughly with sugar. Keep on ice until wanted. Serve in sherbet glasses. Place a few green leaves on each dessert plate around foot of sherbet glass. This is an easily made and very delicious sweet for a hot day.

*Miss Mabel Shaw,
Glen Cove, Long Island, N. Y.*

TEA PUNCH.

To one pint of cold tea add two full whiskey glasses of whiskey, one and one-half glasses of jamaica rum and a dash of maraschino. Sweeten to taste and put slices of lemon and orange to decorate.

Mr. E. D'E. Picot, of Phila.

WHITE BEER.

One tablespoonful of cinnamon, one tablespoonful of cloves, four tablespoonfuls of ginger, one teaspoonful of cream of tartar, two pounds white or light brown sugar, one quart fresh yeast, ten quarts water. Boil cinnamon and cloves in two quarts of water and pour it over the ginger, sugar and cream of tartar, then add the remainder of the water, which will be eight quarts; then add the yeast, stir well and set in sun. Let it stand one day and night, then bottle.

XVII. CANDY. .

BUTTER TAFFY.

Three cups brown sugar, one and one-half cups water, one-half tablespoonful vinegar. Just before finishing add piece of butter size of an egg. Flavor with vanilla. Do not stir it.

Mrs. Henry P. Taylor.

CARAMEL.

One pound sugar, one pint cold water. Put the sugar in a perfectly dry porcelain sauce pan and let it brown; then add the cold water, a little at first to cool the sugar; then stir it until it boils. The instant it boils it is ready for use. Strain it and bottle it, but do not cork it. For coloring, soups, etc. (*"Miss Dod."*)

Mrs. Henry P. Taylor.

CARAMELS.

One cake of unsweetened chocolate, one and one-half pounds of brown sugar, one and one-half pounds granulated sugar, one-half pound butter, one tablespoonful vanilla, enough cream or rich milk to mix sugar well. Put sugar and milk on stove and allow to boil well for ten minutes, then add butter and when

that is melted add the cake of chocolate. From the time the chocolate is added never cease stirring until the candy is removed from the fire. When the mixture follows the spoon from the side of the pan in strings it is done; then add the vanilla. Take from the fire and beat until nearly cold. Turn into well-greased pans and mark into squares with a knife.

Mrs. John Moss, Jr.

CARAMELS.

Two cups of sugar, one cup rich milk or cream, butter size of an egg, one-half cake of chocolate. Boil sugar and cream three minutes, then add broken chocolate, let it come to a boil—add butter last. Cook until it leaves the pan and beat until thick. Add vanilla when off the fire.

Miss Pierce.

CHOCOLATE CARAMELS.

One-quarter pound Baker's chocolate, two teaspoonfuls New Orleans molasses, one-half cup of milk, one pound brown sugar, butter size of an egg, one teaspoonful of vanilla. Let all heat slowly and stir until dissolved and boil until it hardens when dropped in cold water, turn into a greased pan. When partly cold mark in squares and stand in a cool place.

Mrs. Charles D. Barney.

CHOCOLATE CARAMELS.

One-quarter pound Baker's chocolate, one pound brown sugar, six tablespoonfuls syrup molasses, one-half cup milk, piece of butter size of an egg. Boil until stiff.

Mrs. Henry P. Taylor.

CHOCOLATE CARAMELS.

Beat two cupfuls of molasses, one cupful of brown sugar, one cupful of cream and one-half pound of chocolate all together. When boiling add a piece of butter the size of an egg. Boil until it thickens in water. Turn into large flat tins well buttered. When nearly cold cut into small squares.

Miss Evelyn Whitaker.

COCOANUT CREAM.

Two pounds of granulated sugar, one-half cup water, one cup grated cocoanut, one pinch cream of tartar. Put in agate kettle sugar, water and cream of tartar and let it boil, not too hard; then take off and beat white; then stir in the cocoanut. Drop on buttered tins before too stiff. (*"Miss Wall."*)

Mrs. Henry P. Taylor.

COCOANUT HILLS.

One grated cocoanut, the white of one egg beaten light, one tablespoonful of flour, sugar to taste.

Mrs. J. H. Michener.

FUDGE.

One pound brown sugar, one-half pound powdered sugar, one-half cake Baker's chocolate, one-quarter pound butter, one-half cup rich milk or cream, vanilla to taste when cooling.

Miss Janney.

FUDGE.

One-half cake of chocolate, two cups sugar, one-half cup milk, vanilla extract. Boil until it stiffens in cold water.

Mrs. Henry P. Taylor.

GLACE WALNUTS.

Two cups granulated sugar, one pound of walnuts. Cover the sugar with water and allow it to boil until it becomes slightly yellow. Do not stir or jar, as the sugar crystallizes very easily. Remove from fire, throw walnuts in separately and lift each with a fork out of the hot liquid and place on greased plates until hard.

Miss Williams.

HOARHOUND TAFFY.

Take hoarhound (herb), pour boiling water over it to make one and one-half cups tea. Strain it, pour it over three cups brown sugar, one-half tablespoonful of vinegar. Just before finishing add piece of butter size of an egg. Do not stir it. Excellent for colds.

Mrs. Henry P. Taylor.

AN EXCELLENT SUBSTITUTE FOR MAPLE SYRUP.

One pound brown sugar, as much water as will dissolve it. Cook slowly to a syrup.

Evalyn M. Paxson.

"MIKADO" NUT CAKES.

One pound light brown sugar, *just* enough water to moisten, one quart peanuts, not too well roasted; take off shell and red skin; pulverize the kernels and keep warm. Boil sugar until stiff. *Quickly* stir in the nuts and drop in spoonfuls on greased paper. ("Miss S. T. L.")
Mrs. Henry P. Taylor.

HOME-MADE MOLASSES CANDY.

One pint New Orleans molasses, one pound granulated sugar, one teaspoonful butter, one teaspoonful lard, one teaspoonful vanilla. Cook in iron frying pan until it thickens. Pour in round cake pans to cool.
Katharine Spencer.

OLD-FASHIONED MOLASSES CANDY.

One pint New Orleans molasses, one cup brown sugar, one-half cup butter or lard, one teaspoonful of baking soda when nearly done cooking. Add as many nuts as you can stir in. Cook molasses, sugar and lard together over a slow fire, stirring frequently until crisp and brittle in a cup of water. Then add soda and nuts, pour on buttered pans. *Mrs. O. H. Paxson.*

MORAVIAN MINT CAKES.

One pound confectioners' sugar, four teaspoonfuls water, twelve drops oil of peppermint. Wet sugar with water, boil in double boiler until all is dissolved. Add oil of peppermint. Drop into small pans or on oiled paper.
Elizabeth Comfort Gerhart.

NUT CANDY.

One cup English walnuts, one cup light brown sugar, one-half cup rich milk or cream, butter size of an egg, flavor with vanilla. Mix ingredients and boil fifteen or twenty minutes, then stir in the nuts, chopped fine, and keep stirring until the candy creams.

Very fine.

Miss Elizabeth Fay.

PEANUT CANDY.

Have an iron pan heated and put in two and one-half cups granulated sugar. Stir until *melted*; then quickly stir in one cup of peanuts. Pour into greased pans immediately, as it hardens very quickly. Have a brisk fire, but not red hot. (*"Mrs. D."*)

Mrs. Henry P. Taylor.

PEANUT CANDY.

One pound granulated sugar, melt over a quick fire, no water. When melted stir in a pint of nuts and pour in a greased pan. *Mrs. J. H. Michener.*

PEPPERMINT DROPS.

Two cups sugar, nearly one-half cup water, boil seven minutes by the watch, then add one-half teaspoonful oil of peppermint (after you take it off from the fire). When a little cool drop on buttered tins. (*Mrs. M. R. Whitner.*) *Mrs. Henry P. Taylor.*

PINOCHA.

Four cups brown sugar, one cup milk, one tablespoonful butter, one-half teaspoonful salt, one tablespoonful vanilla extract, one and one-half cups shell-barks and black walnuts. Boil until it forms a soft ball, in cold water; take from fire, beat well, add the nuts and pour in buttered pans.

Mrs. Henry P. Taylor.

RUSSIAN FUDGE.

One can condensed milk, one-half pound brown sugar, butter size of an egg, add a tiny dash of salt. Boil until it will harden if dropped in water.

Miss Swayne.

SALTED ALMONDS.

Blanch one cup almonds, put into them one tablespoonful melted butter; stir well and let them stand for one hour; then sprinkle with one tablespoonful salt. Put them in a baking pan, in a moderate oven, and cook them, with an occasional stirring until they are a delicate brown, about twenty minutes.

Mrs. Henry P. Taylor.

TURKISH PASTE.

One ounce sheet gelatine soaked two hours in one cup of water. Put in an agate or porcelain kettle, one pound granulated sugar and one-half cup water; mix

well, then boil twenty minutes. Have ready the juice and rind (grated) of one orange and one and one-half lemons, one tablespoonful brandy or sherry wine, one cup almonds or shellbarks cut fine. Take kettle from fire, add the above and pour into the pans wet with cold water. When cold cut in squares and roll in powdered sugar, to which has been added a little corn starch.

Orange Turkish Paste, made as above, but *squeezing* the juice and rind of orange and lemon through cheese cloth, and omit the nuts.

Mrs. Henry P. Taylor.

UNCOOKED FONDANT.

One tablespoonful of ice water, the white of an egg beaten stiff, and one teaspoonful of flavoring. Mix thoroughly with XXX confectioner's sugar until right consistency. This fondant is for immediate use and can be used for the same candies as the cooked fondant. As this fondant hardens quickly, candy should not be left exposed nor kept for any length of time.

Miss Evelyn Whitaker.

XVIII. INVALID AND SICK ROOM COOKERY.

ARROW ROOT PUDDING.

One dessertspoonful of arrow root, one-half pint milk, one teaspoonful sugar. Put on in a sauce pan the milk to boil; then in a bowl put the arrow root and sugar, make it smooth with a little cold milk. The instant the milk boils, pour it over the arrow root and stir constantly. For the pudding, take two eggs, one teaspoonful of sugar, one-half ounce butter. Separate the yolks and whites. Whip the whites to a stiff froth, add to the arrow root the yolks and sugar and mix well together, then add the whites carefully. Grease well the pudding dish with the butter, put in the mixture and bake in a hot oven for five minutes. (*"Miss Dod."*)
Mrs. Henry P. Taylor.

BAKED MILK.

It is not generally known that baked milk is an admirable food for consumptives and most invalids. Put one-half gallon good milk into a stone jar, cover with writing paper tied down. Leave in a moderately hot oven for eight or ten hours, until it becomes the consistency of cream. The amount of nourishment to be derived from it is marvellous.

Mrs. T. W. Tomkins.

BEEF TEA No. 1. (EXCELLENT.)

For beef tea take the beef from the top part of the round, remove all fat. Cut the meat across the grain, in very small pieces. Put it on the fire in a dry sauce pan and let the meat sweat for five minutes on a slow fire. Stir occasionally to keep from sticking, then pour over it its weight of cold water (one pound of meat, one pint of water). Stir it together till the water boils, then let it *simmer* for ten minutes. Strain it, when cold remove all fat.

BEEF TEA No. 2. (FOR INDIGESTION.)

Prepare one quarter pound of beef as above. Cover it with one gill of cold water, in a sauce pan, and let it come to a boil very slowly (about twenty minutes). As soon as it boils, take it off and strain it. When cold skim off the fat. Give the patient the clear soup or tea.

BEEF TEA No. 3.

One ounce of beef, cut same as above, then shred off the meat. Pour over two tablespoonfuls cold water and let it soak for fifteen minutes.

BEEF TEA No. 4. (LONGWAY.)

Two or three pounds of the shin of beef. Remove all the skin and also the marrow from the bone. Cut the meat into small pieces. Put the meat and cracked bone, also a knuckle of veal, into a strong stone jar, cover it and tie a piece of strong brown paper over it. Stand it in a kettle of boiling hot water, and let it boil all day. Then strain it. (*"Miss Dod's Recipes."*)

Mrs. Henry P. Taylor.

CHICKEN JELLY.

Put the chicken, with the bones well cracked, into two quarts of cold water, cover kettle closely, and boil until all falls to pieces, and water reduced to at least one-half, then strain and add salt. When cold carefully take off all fat. Put jelly in glass jar and keep in a cold place.

Mrs. Henry P. Taylor.

FOR COLD ON CHEST.

One tablespoonful of Irish moss, well washed several times, cover with water and boil till quite soft, strain through a bag, then add the juice of a lemon and wine, also sugar to taste. Keep cold, and take a little frequently. It lubricates the throat and breast, is healing and nourishing. Very old recipe. *M. S. C.*

GERMAN WINE SOUP.

Two or three slices black bran bread, boil and strain it (use a good pint of water), add three slices of zweiback, mix well. To one quart put two eggs, mixing them in a bowl, and slowly add the hot bread, until thoroughly mixed. Add three or four tablespoonfuls of cream, and four tablespoonfuls good Rhine wine, a little salt, and let it all come to a boil. Sweeten to taste. (*Joseph Berens, M.D.*)

Mrs. Henry P. Taylor.

INFANTS' FOOD.

Plate gelatine piece two inches square,* arrowroot teaspoonful,* milk one one-half pint to a quart or more, water one-half pint,* cream one to four table-

spoonfuls,* loaf sugar. Soak gelatine in a little water for few hours then boil in one-half pint water until smooth, while boiling add, with constant stirring, milk and arrowroot, then take from fire at once. When cool add cream and sugar.

When no food seems to agree with a child this I have known to do so and bring them to be healthy. Tried in our family for years, very valuable.

Where asterisk (*), never to be increased.

E. F. Grundy.

JELLY WATER.

One large teaspoonful of currant jelly, one goblet of ice water. Beat up well for a fever patient. Blackberry jelly is excellent, prepared in like manner for those suffering with summer complaint.

Mrs. Henry P. Taylor.

KOUMYSS.

One quart of milk, one tablespoonful of sugar, a piece of Fleischman's compressed yeast, size of a filbert or a fifth of a cake dissolved in one tablespoonful of lukewarm water. Add this with the sugar to the milk made just tepid. Put into strong bottles with tight fitting corks wired on and tied down. Stand in an average temperature of ninety-five degrees for ten hours. Shake well four times the first hour, then place in refrigerator for four hours, when it is ready for use. Fill the bottles to within three inches of the top.

Mrs. G. M. Hislop.

Or.—Same ingredients, but dissolve sugar in a little hot water, the yeast in milk. Stir thoroughly together, bottle and cork. Stand in about forty degrees

for two days then lay on side and turn once each day for six days. Good for three months.

March, 1889.

Mr. Wm. Dawson.

MUTTON BROTH.

One pound lean mutton or lamb, cut small, one quart cold water, one tablespoonful rice or barley, soaked in a very little warm water, four tablespoonfuls milk, salt and pepper, with a little chopped parsley. Boil the meat, unsalted, in the water, keeping it closely covered, until it falls to pieces. Strain it out, add the soaked barley or rice; simmer one-half hour, stirring often; stir in the seasoning and the milk, and simmer five minutes after it heats up well, taking care it does not burn. If the patient prefers it, strain out the rice or barley. Serve hot, with cream crackers.

Mrs. Henry P. Taylor.

OATMEAL GRUEL.

One-half pint milk, one small tablespoonful oatmeal, small pinch of salt, one-half teaspoonful sugar, piece of butter size of a nutmeg. In a basin put the oatmeal and mix it with a little cold milk, then add it to the milk in the saucepan. Stir it till it boils then let it boil for five minutes, at the last minute add the butter, sugar and salt. Then strain it. (*"Miss Dod."*)

Mrs. Henry P. Taylor.

PORRIDGE.

One pint water, three tablespoonfuls oatmeal; when it boils add a little salt, and let it boil slowly for one-half hour. (*"Miss Dod."*)

Mrs. Henry P. Taylor.

RESTORATIVE JELLY.

One ounce pure Russian isinglass, one-quarter ounce gum arabic (pounded), two ounces sugar, one-half pint best port wine, one-half dozen cloves, one-half teaspoonful lemon juice. Put in a pitcher the isinglass, gum arabic, sugar, lemon juice, cloves and port wine. Cover it with brown paper and let it soak one hour, then place the pitcher into a kettle of boiling hot water and stir until the isinglass is melted; let the water in the kettle boil violently for a few minutes. Strain it on a flat dish and when cold cut in squares. (*"Miss Dod."*) *Mrs. Henry P. Taylor.*

SODA MINT.

Two teaspoonfuls bi-carbonate soda, one teaspoonful of peppermint, ten drops aromatic spirits of ammonia, one-half pint water. (*"Miss A. Silliman."*) *Mrs. Henry P. Taylor.*

WHITE WINE WHEY No. 1.

One-half pint milk, one wine glass (one-half gill) sherry wine, one teaspoonful sugar. Put in a saucepan the milk and sugar, and, the *instant* it boils, pour in the wine; when the milk curdles, strain it. Give it to the patient hot.

WHITE WINE WHEY No. 2.

One-half pint sherry wine, yolks of two eggs, one teaspoonful sugar. Put on the wine to boil. Beat the yolks and sugar together. As soon as the wine boils pour in the eggs, and when it curdles strain it. (*"Miss Dod."*) *Mrs. Henry P. Taylor.*

WINE WHEY.

One quart of fresh milk, one tumbler of sherry. Put the milk in a farina boiler. Just as the milk comes to a boil, pour in the wine. Let it boil once again, then put in a cool place until the curd sets. Strain off through fine hair sieve and cheesecloth. Be careful to break off the curd as little as possible. If broken it makes the whey too milky. When properly done the whey will look clouded, not actually clear. To make clear requires more wine and it is usually too strong for an invalid. Made as above it is a refreshing drink. It must be sweetened to taste. Drink cool or with small pieces of ice.

XIX. MISCELLANEOUS.

REMARKS.

Contributed by Mrs. H. G. Michener through Mrs. J. H. Michener.

Mostly a collection of very old New Jersey recipes, used by Aunt Lydia Taylor and Aunt Sarah.

REMARKS.

These are all old and tried recipes used in the Paxson family, and much enjoyed by every one who has tried them. They were made more especially by Mrs. R. R. Paxson, of Lahaska, and used for many a quarterly meeting gathering. *Mrs. O. H. Paxson.*

CLIPPING.

Always grease the gridiron well and have it hot before the meat is placed on it. Fish should be buttered and sprinkled with flour, which will prevent the skin from adhering to the gridiron. Birds and other things which need to be halved should be broiled inside first. Remember that a hot, clear fire is necessary for cooking all small articles. They

should be turned often to be cooked evenly without being burned. Never put your fork in the lean part of meat on the gridiron, as it allows the juice to escape. Cover the gridiron with a tin pan or a baking pan. The sooner the meat is cooked without burning the better; the pan holds the heat and often prevents a stray line of smoke from touching the meat. If the fire should be too hot sprinkle salt over it.

Mrs. C. M. Thomas.

TO TAKE ODOR FROM HANDS.

When handling onions, fish or poultry, wet the hands, then rub them well with common table salt.

Mrs. Henry P. Taylor.

KEEPING MASHED POTATOES WARM.

Every housewife, no doubt, has made more or less effort to solve the problem of how to keep mashed potatoes warm for one or two of the family when work has compelled them to report late for dinner. I feel I have at last mastered the mystery by going about it in this way: Put the crock in which they have been mashed in the oven of the heater until ready to serve, then beat the mass of potato with a large spoon just as though it were so much cake dough and add just a little heated milk, and under this treatment the former creamy consistency of the mashed potato always returns.

Mrs. James P. E. Scott.

JAPANESE CREAM.

For Cleansing Purposes.

Four ounces ammonia, two ounces alcohol, four ounces white castile soap, two ounces ether, two ounces glycerine. Cut soap fine, dissolve in one quart water over fire. When nearly cold add four quarts water, and other ingredients, bottle, cork tightly. For washing dress goods, tea cup fluid to pail of water. Rinse and iron on wrong side while damp. For spots on cloth use equal parts, too strong for silk. Will remove paint, cleanse carpets. Half this quantity makes. Tightly corked will keep for years.

Once used no one would ever do without it. Given by Mrs. F. C. Gillingham. *E. F. Grundy.*

Facts contributed by Mrs. J. H. Michener.

TO KEEP SILVER FROM TARNISHING.

Place small portions of gum camphor in the boxes, bags or chests, being careful not to place the camphor inside the vessels, as it is difficult to remove the taste.

LINEN, LACES.

To keep linen white place cakes of white wax between the sheets, etc. Wrap laces in blue paper.

TO SEW BRAID ON SKIRT.

To sew braid or ribbon on a skirt which has been hemmed, so that the stitches will not be taken through: Rip open a small part of the hem, slip in a card or piece of paste-board, and hem over it.

TABLE OF WEIGHTS AND MEASURES.

Four teaspoonfuls of liquid.....	= 1 tablespoonful.
Four tablespoonfuls of liquid.....	= $\frac{1}{2}$ gill, $\frac{1}{4}$ cup or 1 wineglassful.
One tablespoonful of liquid.....	= $\frac{1}{2}$ ounce.
One pint of liquid.....	= 1 pound.
Two gills of liquid.....	= 1 cup or $\frac{1}{2}$ pint.
One kitchen cup.....	= $\frac{1}{2}$ pint.
One heaping quart of sifted flour.....	= 1 pound.
Four cups of flour.....	= 1 quart or 1 pound.
One rounded tablespoonful of flour....	= $\frac{1}{2}$ ounce.
Three cups of corn meal.....	= 1 pound.
One and one-half pints of corn meal...	= 1 pound.
One cup of butter.....	= $\frac{1}{2}$ pound.
One pint of butter.....	= 1 pound.
One tablespoonful of butter.....	= 1 ounce
Butter, size of an egg.....	= 2 ounces.
Butter, size of a walnut.....	= 1 ounce.
One solid pint of chopped meat.....	= 1 pound.
Ten eggs (some exceptions).....	= 1 pound.
A dash of pepper.....	= $\frac{1}{8}$ teaspoonful or 3 good shakes.
Two cups of granulated sugar.....	= 1 pound.
One pint of granulated sugar.....	= 1 pound.
One pint of brown sugar.....	= 13 ounces.
Two and one-half cups of powdered sugar	= 1 pound.

Sixteen ounces to the pound.

RECIPES.

[illegible]

RECIPES.

RECIPES.

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